



## Salted Caramel Pumpkin Cake Balls

### INGREDIENTS

- 1 (14-oz.) pkg. Hy-Vee Bakery pumpkin bars, (6-ct.)
- 1 cup Hy-Vee graham cracker crumbs
- 3 (2.8-oz. each) bars Lily's no sugar added salted caramel milk chocolate
- ¼ cup vanilla-flavored white chocolate melting wafers

### PREPARATION

- 1** Place pumpkin bars and graham cracker crumbs in a food processor. Cover and process until smooth. Scoop mixture into balls using a 1-inch cookie scoop; place on a waxed paper-lined baking sheet. Freeze 1 hour or until firm. If necessary, reshape into balls.
- 2** Microwave chopped caramel milk chocolate bars in a small microwave-safe bowl on HIGH at 30-second intervals or until melted and smooth, stirring each time. Dip balls, one at a time, in melted chocolate using a fork; allow excess to drip off, then return to wax paper-lined baking sheet. Let stand until set.
- 3** Microwave vanilla-flavored melting wafers in another small microwave-safe bowl on HIGH at 30-second intervals or until melted and smooth, stirring each time. Drizzle melted white chocolate over chocolate-dipped balls; let stand until set. Store covered in the refrigerator up to 5 days.