**Rich Chocolate Pumpkin Truffles**

* **2 1/2 cups crushed vanilla wafers (about 62)**
* **1 cup ground, toasted almonds**
* **3/4 cup powdered sugar, divided**
* **2 teaspoons ground cinnamon**
* **1 cup**[**NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels, (6-oz) melted\***](https://www.verybestbaking.com/products/4031/tollhouse/nestle-toll-house-semi-sweet-chocolate-morsels/?recipeBrand=libbys&fromRecipeId=28795)
* **1/2 cup**[**LIBBY'S® 100% Pure Pumpkin**](https://www.verybestbaking.com/products/3929/libbys/libbys-100-pure-pumpkin/?recipeBrand=libbys&fromRecipeId=28795)
* **1/3 cup coffee liqueur\*\***

[](https://www.verybestbaking.com/products/4031/tollhouse/nestle-toll-house-semi-sweet-chocolate-morsels/?recipeBrand=libbys&fromRecipeId=28795)[](https://www.verybestbaking.com/products/3929/libbys/libbys-100-pure-pumpkin/?recipeBrand=libbys&fromRecipeId=28795)

INSTRUCTIONS

**COMBINE** crushed cookies, ground almonds, 1/2 cup powdered sugar and cinnamon in medium bowl. Blend in melted chocolate, pumpkin and coffee liqueur. Shape into 1-inch balls. Refrigerate. Dust with remaining powdered sugar just before serving.  
  
\* Follow melting direction on NESTLÉ® package.  
  
\*\*1/3 cup apple juice can be used instead of coffee liqueur.