Pecan Pie Truffles

[**TARA PARKER-POPE**](http://cooking.nytimes.com/search?q=Tara+Parker-Pope)

* **YIELD**24 truffles

Save To Recipe Box

[Print this recipe](javascript:window.print())

[Share on Facebook](http://www.facebook.com/sharer/sharer.php?u=http://cooking.nytimes.com/recipes/1015214-pecan-pie-truffles)[Share on Pinterest](http://www.pinterest.com/pin/create/button/?url=http://cooking.nytimes.com/recipes/1015214-pecan-pie-truffles&description=NYT%20Cooking:%20These%20festive%20truffles%20from%20Hannah%20Kaminsky,%20a%20columnist%20at%20VegNews%20Magazine,%20combine%20the%20rich%20flavors%20of%20pecan%20pie%20under%20a%20thin%20layer%20of%20smooth%20chocolate.%20Like%20traditional%20rum%20balls,%20these%20offer%20a%20slightly%20alcoholic%20kick,%20so%20be%20sure%20to%20monitor%20any%20underage%20guests.&media=https://static01.nyt.com/images/2015/11/13/dining/13TRUFFLES/13TRUFFLES-verticalTwoByThree735.jpg)[Share on Twitter](http://twitter.com/intent/tweet?text=Pecan%20Pie%20Truffles&url=http://cooking.nytimes.com/recipes/1015214-pecan-pie-truffles&hashtags=NYTCooking)[Email](mailto:?subject=NYT%20Cooking:%20Pecan%20Pie%20Truffles&body=NYT%20Cooking:%20Pecan%20Pie%20Truffles%0A%0Ahttp://cooking.nytimes.com/recipes/1015214-pecan-pie-truffles%3Futm_source%3Dsharetools%26utm_medium%3Demail%26utm_campaign%3Dwebsite)



Jim Wilson/The New York Times

These festive truffles from Hannah Kaminsky, a columnist at VegNews Magazine, combine the rich flavors of pecan pie under a thin layer of smooth chocolate. Like traditional rum balls, these offer a slightly alcoholic kick, so be sure to monitor any underage guests.

Featured in: [Well's Vegetarian Thanksgiving 2010](http://www.nytimes.com/interactive/2010/11/08/health/20101108_thanksgiving.html).

[Vegetarian](http://cooking.nytimes.com/tag/vegetarian), [Vegan](http://cooking.nytimes.com/tag/vegan), [Dairy Free](http://cooking.nytimes.com/tag/dairy-free), [Kosher](http://cooking.nytimes.com/tag/kosher), [Dark Chocolate](http://cooking.nytimes.com/tag/dark%20chocolate), [Pecan](http://cooking.nytimes.com/tag/pecan)

Mark as **Cooked**

293 ratings

INGREDIENTS

* **2 ½** **cups pecans, toasted and finely chopped**
* **1** **cup graham cracker crumbs (from about 8 whole graham crackers)**
* **1** **cup dark brown sugar, packed**
* **½** **teaspoon salt**
* **2** **tablespoons maple syrup**
* **¼** **cup bourbon**
* **1** **teaspoon vanilla**
* **7** **ounces dark chocolate**

Nutritional Information

PREPARATION

1. In a medium bowl, stir together pecans, graham cracker crumbs, brown sugar and salt until well combined. Add maple syrup, bourbon and vanilla, stirring thoroughly. Use your hands to make sure the mixture becomes fully incorporated.
2. Form mixture into walnut-sized balls, then place on a cookie sheet and freeze for 2 hours.
3. In the top of a double boiler or in a medium stainless steel bowl set over a pot of gently simmering water, melt chocolate (we recommend [tempering the chocolate](http://www.nytimes.com/video/dining/100000003068644/cooking-techniques-tempering-chocolate.html), but if you don't, they'll still be delicious, just a bit messy). Line a baking sheet with parchment paper. Dip the frozen balls into the melted chocolate, then place onto prepared baking sheet. Let sit for 15 minutes or until firm.