

### ***No Bake Pumpkin Donut Holes***

2 Pieces Schar Artisan [Baker 10 Grains & Seeds bread](#)  
2 Teaspoons Go Veggie Vegan [Classic Plain Cream Cheese](#)  
½ Tablespoon pumpkin puree  
1/8 Teaspoon vanilla  
1/8 Teaspoon cinnamon  
1 Teaspoon raw honey  
Chocolate (such as [Enjoy Life Foods](#))  
½ Teaspoon oil (such as [Winona Pure Oil](#))

**Prep Time: 5 Minutes**

**No Bake Time**



1. Remove 2 slices of Schar Artisan Baker 10 Grains & Seeds bread
2. Cut off the crusts\*
3. Set aside on a baking sheet lined with parchment paper
4. In a small bowl, combine the cream cheese, pumpkin, vanilla, cinnamon and honey
5. Apply mixture to one side of each slice of bread
6. Roll each slice into a ball shape
7. Melt the chocolate with the oil
8. Cover the rounds with chocolate
9. Top with coconut flour, hemp hearts or other healthy options or leave plain
10. Cool in the fridge until firm

**\*Don't throw away those crusts! Use them to make granola- click [here](#)**

Makes two donut holes