



a better world begins on your plate

plant-based
eating ANIMAL PROTECTION
OF NEW MEXICO

Pumpkin Butter



The aroma that fills your home as this recipe slow cooks is a wonderful added bonus!

There are so many ways to enjoy this sweet pumpkin butter. Try it on top of your favorite biscuit or bread, in oatmeal, as a dip with apple slices, or on top of pancakes or waffles.

29 oz can Pumpkin Puree
1 cup Sugar
½ cup Apple Juice
1 ½ tsp Pumpkin Pie Spice
½ tsp Vanilla Extract

1. Whisk together all the ingredients and put into the crock pot. Cook on low for one hour.
2. Stir the contents and then cook on low for another 2 hours, with the lid partially open. Stir the butter every once in a while. It is done when it is reduced by about half, and thick enough to run your spoon across the bottom without the pumpkin running back into the space.
3. Transfer the pumpkin butter into a jar or container and allow to cool.
4. Refrigerate pumpkin butter for up to 10 days.

Adapted from: <https://theviewfromgreatisland.com/crock-pot-pumpkin-butter/>