



Gammy's House Recipes

www.GammysHouse.com

Spicy Pumpkin Butter

Ingredients:

1/4 cup dark brown sugar, packed
2 tbsp. granulated sugar
1/4 cup water
1/2 tsp. ground allspice
1/4 tsp. ground ginger
1/4 tsp. ground cloves
1/4 tsp. ground nutmeg
1/2 tsp. ground cinnamon
1 1/2 cups pureed pumpkin (canned or fresh)

Directions:

Combine the two sugars, water, allspice, ginger, cloves, nutmeg and cinnamon in a bowl. Mix well on high 3 minutes; stir. Add pumpkin and mix well on high for 5 minutes. Allow to cool, then refrigerate. This will keep several weeks in refrigerator or can be frozen. Makes 2 cups.