

## Pumpkin Butter

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### Ingredients

1 pie pumpkin (about 4 lbs)  
1/2 cup brown sugar  
2 Tbsp maple syrup  
1-1/2 tsp ground cinnamon  
1/2 tsp ground ginger  
1/4 tsp ground cloves  
1/4 tsp ground nutmeg  
1/8 tsp salt



### Directions

Cut pumpkin in half crosswise, scrape out seeds and stringy center, and place the halves on a parchment-lined baking sheet (cut side down). Bake 45-60 minutes at 375°F or until the outer skin is easily pierced with a fork. Allow the pumpkin to cool until it can be handled, then scoop the flesh into the bowl of a food processor. Discard the skin and any burned bits. Process until smooth, about 30 seconds. You should end up with about 3 cups of puree.

Combine pumpkin, brown sugar, and maple syrup in a 3-quart saucepan. Cook over medium-low heat, stirring constantly, for 10-15 minutes or until the mixture is very thick. Liquid should no longer seep out of the mixture when a spatula is swiped across the bottom of the pan.

Remove from heat and stir in all remaining ingredients. Spoon into jar(s) and allow to cool to room temperature, then cover and store in the refrigerator up to 3 weeks.

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