

Crock Pot Pumpkin Butter

I had never given much thought to Pumpkin Butter until recently. To break the rainy month blues one Saturday evening, we loaded up the kids and drove to Cool Springs just to roam around for a while. I had a few moments to myself, and the aroma pouring out of WILLIAMS SONOMA drew me inside the store. The clerk had just made a batch of pumpkin bread and was serving it up topped with some of their name brand pumpkin butter. WOW, the taste was incredible and I knew I had to figure out how to make my own – mainly because I'm cheap.

I was thrilled to find a recipe for Crock Pot Pumpkin Butter. It seemed simple enough. I made up a batch this weekend along with some of Mom's Pumpkin Bread. I served both at Life Group tonight and sent each family home with a loaf of pumpkin bread and a jar of pumpkin butter.



Here's how to get started:

I bought 2 pie pumpkins – about 6-7 inches in diameter. Those suckers were pretty tough to cut through. I halved them and began removing the outer peeling with my vegetable/carrot/potato peeler. Next the halves were sliced and cubed into 1"-2" pieces. The 2 pie pumpkins yielded about 9-10 cups of cubed raw pumpkin. Next, I tossed the cubes into a pot of steaming filtered water and let the pumpkin bubble and boil until the cubes were tender (about 15-20 minutes). (I could have frozen the cooked chunks in zip lock bags to be used later to make puree, pies, butter, or bread.) I drained the chunks and made puree by using a hand held blender. A food processor would have worked nicely too.

In a crock pot add:

- 8 cups pumpkin puree
- 4 cups sugar
- 1 ½ teaspoons cinnamon
- 1 teaspoon ginger
- ½ teaspoon cloves
- ¼ teaspoon nutmeg
- Juice of 4 fresh lemons

Cook the mixture on low all day or all night, or until the mixture becomes thick and golden brown. Put the pumpkin butter in sterilized pint or half pint jars and seal.

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Pumpkin butter CANNOT be stored on the shelf, even if the jars have been sealed in a water bath. Pumpkin butter must be frozen in the jars, or refrigerated for up to 3 weeks. But our jar disappeared quickly! Serve over warm pumpkin bread, or toast, or biscuits. Yum!