

Honey Pumpkin Butter

SERVES: about 4 cups | PREP TIME: 10 minutes | COOK TIME: 45-50 minutes | TOTAL TIME: 1 hour 30 minutes
(approx.)

Rich, smooth, and full of fall flavor, this Honey Pumpkin Butter is the perfect spread for biscuits, toast, pancakes, waffles, and more. It's like autumn in a jar!

INGREDIENTS

- 1 (15 oz) can pure pumpkin puree (100% pumpkin, not pie filling)
- 1 cup honey
- 3/4 cup brown sugar
- 1/2 cup apple juice (or apple cider)
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground allspice
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract (optional)

DIRECTIONS

Step 1: Combine Ingredients: In a medium to large saucepan, whisk together pumpkin puree, honey, brown sugar, apple juice, and all spices (cinnamon, nutmeg, cloves, ginger, allspice) and salt.

Step 2: Cook: Bring mixture to a gentle boil over medium heat, then reduce heat to low. Simmer, uncovered, stirring frequently to prevent sticking, for 45-50 minutes, or until thickened to your desired consistency.

Step 3: Add Vanilla: Stir in vanilla extract, if using.

Step 4: Cool: Remove from heat and let cool for 30 minutes. The butter will continue to thicken as it cools.

Step 5: Store: Spoon into clean jars or airtight containers. Refrigerate for up to 3 weeks, or freeze for up to 6 months.

Mabel's Notes: Use 100% pure pumpkin puree, not pumpkin pie filling. Adjust spices to taste - add a little extra cinnamon for a bolder flavor. Try a splash of maple syrup with the honey for a deeper sweetness. Store in small jars for gifting - it makes a wonderful homemade gift! Delicious on biscuits, English muffins, oatmeal, yogurt, or even swirled into cream cheese.

Contains: none of the top 9 allergens in the base recipe. Always check your specific brands.