

## **Recipe: Crock Pot Pumpkin Butter**

This recipe is filed under [Recipe box home](#) >> [Specialties](#) >> [Slow Cooker](#) >> Crock Pot Pumpkin Butter

---

### **Pumpkin butter made from fresh pumpkin in your crock pot.**

#### **Ingredients:**

5 lb pumpkin gutted and quartered  
2 c. sugar  
2 tbsp cinnamon  
1/2 tsp. all spice  
1/2 tsp mace or nutmeg

#### **How to make this recipe:**

Quarter pumpkin. Remove 'guts', seeds, and stem (leave skin on). Place pumpkin and 2 cups water in your crock pot. Cook 4 hours on low.

Scoop pulp out of pumpkin skin. Mash with potato masher. Add sugar and spices to mashed pumpkin. Cook down 6-8 hours on low setting. Spoon into jars.

This recipe is made as a refrigerator butter. If you wish to preserve pumpkin butter for shelf storage, use a standard hot water bath canning method. Great on home made breads, or stirred into plain yougurt.

Notes: Add sugar and spices to taste. I prefer mace to nutmeg because it has a little more citrus aroma to it. This is a simple no-fuss preserve. It takes a long time to cook but very little time to prepare. Unlike traditional butters, you do not have to stand over it and stir all day. This is a wonderful way to use up the left over jack-o-lantern. It makes a lovely Christmas or hostess gift for Thanksgiving.

Prep time: 5 minutes to prepare; 8-10 hours to cook.