



## Pumpkin Apple Butter

### Supplies

paring knife

apple corer & divider or apple peeler, slicer and corer (*optional tools to reduce preparation time*)

large pot

large spoon

food processor or food mill

### Ingredients

16 apples

1 tablespoon lemon juice

1 cup water

15 oz can pumpkin

1 ¼ cups dark brown sugar

½ teaspoon allspice

1 teaspoon ground cinnamon

¼ teaspoon ground ginger

¼ teaspoon ground nutmeg

### Directions

Rinse, peel, core, and slice your apples. Pour lemon juice over the apples. Use your hands to mix the apples around to ensure lemon juice covers all apple slices.

Add apples and water to large pot. Boil apples until soft and tender. Spoon apples into food processor or food mill. Purée the apples to desired smoothness.

Spoon apple purée back into large pot. Add pumpkin and stir until well combined. Then stir in: sugar, allspice, cinnamon, ginger, and nutmeg.

Cook on low heat. As the purée thickens, stir more frequently to prevent sticking. Stop cooking when apple butter is at desired thickness.

**Note:** Use more than one apple variety to create your desired flavor, tart or sweet or somewhere in between.