

# PUMPKIN BUTTER

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Time: 5 Hours

Makes: about 3-4 15oz jars

## Ingredients

1 can of Pumpkin Puree (29oz)

3/4 Cup of Apple Juice

1/2 Cup of Brown Sugar

1/2 Cup Honey

1 1/2 tsp of Cinnamon

1 1/2 tsp of Pumpkin Pie Spice



1. Mix all ingredients into the crock-pot.
2. Let mixture simmer; covered, on low for 4 hours. (Do not stir, even if it is tempting to!)
3. After the 4 hours, stir well, cover back up and let it simmer for another hour on low.
4. Jar up your pumpkin butter and enjoy!

\*Pumpkin Butter should be good in an airtight container for up to 6 weeks in the refrigerator without canning.