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Slow Cooker Pumpkin Butter

## Introduction

Slow Cooker Pumpkin Butter is a delightful fall treat that brings the comforting flavors of pumpkin spice right into your home. This easy and delicious recipe allows you to harness the warm, sweet essence of pumpkin, making it a perfect spread for toast, muffins, or even pancakes. With just a few ingredients and a slow cooker, you can create a flavorful concoction that warms the heart and spices up your meals.

## Detailed Ingredients with measures

- Pumpkin puree: 3 cups
- Brown sugar: 1 cup
- Maple syrup: ½ cup
- Ground cinnamon: 2 teaspoons
- Ground nutmeg: 1 teaspoon
- Ground ginger: 1 teaspoon
- Ground cloves: ½ teaspoon
- Vanilla extract: 1 teaspoon
- Lemon juice: 2 tablespoons

## Prep Time

The preparation of this pumpkin butter is quick and straightforward, taking about 10 minutes to gather and mix all the ingredients.

## **Cook Time, Total Time, Yield**

- Cook Time: 6 to 8 hours on low
- Total Time: Approximately 6 hours and 10 minutes
- Yield: About 3 cups of pumpkin butter



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## Detailed Directions and Instructions

### Step 1: Prepare the Pumpkin

Use canned pumpkin puree or freshly made pumpkin puree. If using fresh, bake and scoop out the pumpkin until smooth.

### Step 2: Combine Ingredients

In the slow cooker, combine the pumpkin puree, sugar, spices (cinnamon, nutmeg, ginger), lemon juice, and salt. Mix thoroughly to ensure even distribution.

### Step 3: Set Slow Cooker

Cover the slow cooker with the lid and set it on high heat for 4 hours or on low heat for 8 hours, stirring occasionally.

### Step 4: Check Consistency

After the cooking time is up, check the consistency. If it's too watery, allow it to cook a little longer with the lid off to thicken.

### Step 5: Cool and Store

Once done, let the pumpkin butter cool completely before transferring it to jars for storage.

## Notes

### Storage

Pumpkin butter can be stored in an airtight container in the refrigerator for up

to two weeks.

### **Canning Suggestions**

If canning, follow proper canning procedures to ensure safety and longevity.

### **Serving Suggestions**

Enjoy pumpkin butter spread on toast, pancakes, or used as a filling in desserts.

### **Customization**

Feel free to adjust the sweetness or spices according to your personal preference for a unique flavor profile.



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**Cook techniques**

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