

## **Pumpkin Butter Made in Your Crock-Pot**(you can double, triple, etc. this recipe)

2 cups of cooked, pureed fresh pumpkin (or you can use a 15oz can of pumpkin if you don't want to use fresh) (just put the fresh cooked pumpkin pieces in a blender to puree it) 1 cup white sugar 1 cup brown sugar 1 tsp. cinnamon 1/4 tsp nutmeg 1/2 tsp ginger 1/8 tsp ground cloves

Combine all ingredients in crock-pot and stir to mix well. Cook on High for 3 hours, stirring occasionally. It will thicken as it cooks. Do not let it burn or stick. After it is done, fill the pint jars or 1/2 pint jars and seal. Process in pressure canner for 60 minutes at 10 PSI. Or freeze if you want.