
SPICED PUMPKIN BUTTER

**Ingredients:**

- 3 - 29 oz. Cans pumpkin puree
- $\frac{3}{4}$ Cup apple juice
- $\frac{1}{2}$ tsp. Ground ginger (optional)
- $\frac{1}{2}$ tsp. Ground cloves
- 1 Cup brown sugar
- 1 Tbsp. ground cinnamon
- $\frac{1}{2}$ tsp. Ground nutmeg
- $\frac{1}{2}$ tsp. Vanilla extract

Direction:

1. Combine all ingredients in the slow cooker, and stir well.
2. Cook covered on low for 7 hours.
3. Cook uncovered for 30 minutes, stirring occasionally.
4. Adjust spices to taste.
5. Transfer pumpkin butter to a blender or food processor, and process until smooth. Store in the fridge.