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UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: edmfp@ucanr.edu

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"Preserve today, Relish tomorrow"

Pumpkin Butter 3 Ways

Home canning *is not recommended* for pumpkin butter or any mashed or pureed pumpkin or winter squash. Because of the variation of the thickness of pumpkin/winter squash puree, tests have not found a heat processing method that guarantees an even temperature distribution. Pumpkin and winter squash are also low-acid foods capable of supporting the growth of *Clostridium botulinum* bacteria which can cause the very serious illness, *botulism*, under the right storage conditions. If the bacteria are present and survive processing, and the product has a high enough water activity level, they can thrive and produce toxin in the product. Therefore, freeze pumpkin butters or mashed squash.

If gifting a jar of your homemade pumpkin butter, be sure to let your recipient know how to properly store it.

Classic Pumpkin Butter

Yield: about 4 half-pint jars

- 3 cups pumpkin puree, either from home canned winter squash or commercially canned puree (not pumpkin pie puree)
- 1 cups sugar
- 3/4 cup water
- 1 ½ tablespoons lemon juice
- 2 teaspoons grated lemon zest
- 1 ½ teaspoons ground cinnamon
- ¼ teaspoon salt
- ½ teaspoon ground nutmeg
- ½ teaspoon ground ginger

In a large saucepan, combine all ingredients. Bring to a boil, stirring frequently. Reduce heat; cover and simmer for 20 minutes to allow flavors to blend.

Spoon pumpkin mixture into hot jars, leaving ½-inch headspace. Center lid on jars. Apply bands and adjust loosely. Cool jars completely on a wire rack. Place jars in freezer up to 1 year.

Source: adapted from Taste of Home



Pumpkin-Ginger Butter

Yield: about 6 half-pint jars

- 1 (3-lb) pie pumpkin, peeled, seeded, and cubed (about 8 cups)
 - 1 cup apple juice
 - 2 tbsp minced fresh ginger
 - 2 cups firmly packed light brown sugar
 - 2 tbsp fresh lemon juice
 - ½ tsp ground cinnamon
 - ⅛ tsp ground cloves
1. Bring pumpkin, apple juice, and ginger to a boil in a 4-quart non-reactive pot, cover, reduce heat, and simmer 30 minutes or until pumpkin is very soft.
 2. Process pumpkin mixture, in two batches, in a blender until smooth, pouring each batch into a bowl. Return pumpkin mixture to pot. Stir in brown sugar, lemon juice and spices. Cook, partially covered, over medium-low heat 20 minutes or until mixture thickens and holds its shape on a spoon, stirring often.
 3. Spoon pumpkin mixture into hot jars, leaving ½-inch headspace. Center lid on jars. Apply bands, and adjust loosely. Cool jars completely on a wire rack. Place jars in freezer.
 4. Once pumpkin butter is frozen, adjust bands to finger-tip tight. Store in freezer up to 8 months. Thaw in refrigerator. Refrigerate after thawing and use within 3 weeks.

Source: Adapted from The All New Ball Book of Canning and Preserving (2016)

Spiced Pumpkin and Pecan Butter

Yield: 5 half-pints

- 1 large can (29-ounces) solid pumpkin (not pumpkin pie puree) or 3 ½ to 4 cups pumpkin puree prepared from home canned winter squash
- ½ cup of water
- 2 cups light brown sugar, packed
- Zest of 1 orange or zest of ½ orange and ½ lemon
- 3 tablespoons fresh orange juice, strained
- 3 tablespoons fresh lemon juice, strained
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon salt
- ¼ teaspoon ground allspice
- ¼ teaspoon ground ginger
- Pinch of ground cloves
- ⅓ cup pecans or walnuts, lightly toasted and chopped fine

In a large kettle, combine the pumpkin puree and water, orange zest, sugar, orange juice, lemon juice, and spices. Bring to a boil over medium-high heat, stirring constantly. Lower heat and simmer, stirring until the mixture becomes very thick, about 15 minutes. Sample the butter and add more of any spice and more sweetener if needed. Stir in the nuts and continue cooking for another 2 to 3 minutes. Spoon pumpkin mixture into hot jars, leaving ½-inch headspace. Wipe rims; place lids and rings on jars. Apply bands, and adjust loosely. Cool jars completely on a wire rack. Place jars in freezer. FREEZE up to one year.
