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# Cocoa Pumpkin Butter

Servings: 12

*When completely cool, must be kept under refrigeration until used.*

*Keeps several weeks or can be frozen.*

*Variations to try:*

*Add 2 tablespoons smooth peanut butter.*

*Add 1 tablespoon maple syrup.*

*Add 1 tablespoon creme freshe per cup and whisk.*

*Leave out cocoa powder and 1 tablespoon boiling water.*

**1/4 cup brown sugar, packed**  
**2 tablespoons light corn syrup**  
**2 tablespoons cocoa powder**  
**2 ounces cold butter, diced**  
**1/4 cup boiling water, plus 1 tablespoon**  
**1/2 teaspoon allspice**  
**1/2 teaspoon cinnamon**  
**1/2 teaspoon ginger**  
**1/4 teaspoon cloves**  
**1/4 teaspoon nutmeg**  
**1/4 teaspoon salt**  
**1/4 teaspoon Fruit Fresh**  
**1 1/2 cups pumpkin puree, do not use pumpkin pie filling**

Combine all ingredients except butter and pumpkin in a glass bowl.

Whisk until sugar is completely dissolved.

Mix in the pumpkin puree, carefull to completely incorporate ingredients with whisk.

Microwave on high 3 to 5 minutes until steaming or bubbly (heat is necessary to develop flavors).

Add butter chunks and Whisk mixture until incorporated. Mixture should be smooth and glossy

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*Serving Ideas: Serve warm or cold as a condiment just you would jam. Or, as a dip for fresh apple or pear slices.*

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*Per Serving (excluding unknown items): 74 Calories; 4g Fat (45.8% calories from fat); 1g Protein; 10g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 91mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1 Fat; 1/2 Other Carbohydrates.*