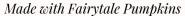
## Calabaza Endulzada











## **INGREDIENTS**

## 1 Fairvtale Pumpkin

- 2 Cinnamon Sticks
- 1 Whole star Anise
- 1 Large Pinch Cardamom
  - 3 Whole Cloves
  - 3 Whole Allspice
  - Orange Peel
    - 1 Pinch Salt.
  - 1 Cone of Piloncillo
- 2 Cups Water

1 Can Unsweetened Evaporated Milk

Vanilla Ice Cream

## DIRECTIONS

- 1. Cut Fairytale Pumpkin in half. Scoop out the seeds and fibers. Slice pumpkin into wedges then cut into 1-2" cubes
- 2. Pour Water into a pot and add spices. Cut Piloncillo in half add to the pot (Can substitute \(^2\)\ C Brown Sugar or 1.5 Tbsp of Molasses)
- 3. Gently place the Pumpkin slices into the pot. Place the first layer flesh face down and top layer flesh side up.
- 4. Cook at Medium-Low heat and simmer. Carefully flip the top layer of pumpkin slices part way through to make sure the full cube absorbs the flavor. Cook until the pumpkin is tender.
- 5. Carefully remove the pumpkin from the pot and allow to cool
- 6. Continue to cook the liquid in the pot until it reaches a syrup like consistency. Remove from heat and allow it to cool. Once cool, strain the syrup.
- 7. Once the pumpkin is cool or slightly warm, serve by placing it into a bowl, pour some of the prepared syrup over it. You can also add condensed milk or vanilla ice cream