

# Pamper'd Pumpkin Puree



*Most often with Pie pumpkins, but use any pumpkin!*



1-3 Cups



45 minutes

## INGREDIENTS

**1-2 Small Pumpkins**

Water as needed

## DIRECTIONS

1. Preheat Oven to 350 degrees F.
2. Cut your Pamper'd Pumpkin in half, remove the stem and scoop out the seeds and fibers. It is OK if there are some fibers left.
3. Place the pumpkin on a baking sheet and roast for ~45 Minutes or until fork tender.
4. Peel off the skin from the pumpkin pieces then slowly add to a food processor. If using a blender, add a little bit of water. Pulse until smooth.
5. If your pumpkin puree is too watery, we recommend straining with a cheesecloth.
6. Once the full pumpkin is pureed, you can use immediately in a recipe or freeze to store.