

## Squash Butter

1 cup brown sugar  
2 Tbl ground cinnamon  
1 Tbl ground cloves  
1 / 2 tsp ground allspice  
2 butternut squash

### For Raw Squash

1. Peel, seed and cut the squash into 2 inch cubes.
2. Combine the sugar, cinnamon, cloves, and allspice in a bowl.
3. Place about 1/4 of the squash into the bottom of a slow cooker, and sprinkle with 1/4 of the sugar mixture; repeat layers 3 more times.
4. Cover the slow cooker, set it on Low, then cook for 8 hours or overnight.
5. Stir once or twice during cooking.
6. When the squash is a dark, golden color, and thick place an immersion blender into the slow cooker (or put the contents of the slower cooker in a blender) and blend the pumpkin butter until smooth.

### For Cooked Squash

7. Cut the squash in half lengthwise, place cut sides down on a cookie sheet and bake in a 350°F oven for ~ 1 hour until squash is soft.
8. Scoop cook squash out of the shell and into a slow cooker.
9. Sprinkle with sugar mixture as above, stir and cook on low for 4-6 hours until the squash is dark, golden and thick.
10. Blend with either an immersion blender or put the mixture in a blender.

### For Either Kind of Butter

11. Keep in the refrigerator for 2 weeks.
12. Freeze extra butter for later use. Don't can the butter.
13. Much lower in sugar than prepared jams and jellies AND gluten free.

### USES

Use as you would use apple butter – on toast, muffins, scones or biscuits; swirl into a bowl of oatmeal; put it on apple/banana slices; make it the swirl in a loaf of yeast bread; lick it off the spoon 😊, etc.

Yields 2+ pints of squash butter