

Pumpkin Puree

Preheat oven to 375°F

Yield: 2 cups

Baking sheet, lined with parchment paper

1-2 lb	Sugar pumpkin (they are small and round, heavy for their size)
1/4 cup	unsalted butter, softened
1 tsp	salt

1. Take and slice the pumpkin in half. Clean the seeds out and save them for toasting.
2. Rub the insides and outside of the pumpkin. Sprinkle with salt. Place in preheated oven.
3. Depending on the thickness of the pumpkin, bake until a fork inserted into the flesh of the pumpkin is soft, about 40-60 minutes.
4. Let cool completely. Scoop the flesh out of the pumpkin and place in food processor fitted with metal blade. Process for 30 seconds or until smooth.
5. Use as desired.