

## Pumpkin Honey Butter

There's something magical about the combination of pumpkin, cinnamon, ginger, cloves, and vanilla. While common during the fall, this flavor combination is delicious year-round. You'll find this topping simple to make and yet complex in its flavor delivery on bread, pancakes, toast, or a variety of desserts. It's truly scrumptious.

- 8** Tablespoons Butter, softened
- 3** Tablespoons Honey
- 3** Tablespoons Pumpkin Puree
- ½** teaspoon Cinnamon
- ⅛** teaspoon Ginger
- ⅛** teaspoon Cloves
- ¼** teaspoon Kosher Salt
- 1** teaspoon Vanilla paste

### Method

- 1.** Start by softening the butter, preferably overnight.
- 2.** Combine all of the ingredients into a mixing bowl and whip using a hand mixer so that it all comes together, nice and smooth. Beat the mixture thoroughly so that you can incorporate some air into it and "whip" it up a little.
- 3.** Serve this delectable spread over bread, pancakes, waffles, toast, french toast, or any number of desserts.
- 4.** Store in the refrigerator. You can also save some for the extended future in the freezer, if you'd like.

### Notes



Don't be tempted to melt the butter in the microwave. It will likely become grainy when combining with the remaining ingredients.



### Servings/Yield

20 servings

### Difficulty



Nutrition Facts	
20 Servings	
Amount Per Serving	
<b>Calories</b>	<b>51</b>
<b>Total Fat</b>	4.29g
<b>Cholesterol</b>	12mg
<b>Sodium</b>	35mg
<b>Total Carbohydrate</b>	2.88g
Dietary Fiber	0.11g
Sugars	2.69g
<b>Protein</b>	0.09g