



Pumpkin Puree

Prep Time: 5 minutes

Cook Time: 40 - 50 minutes

Servings: Varies with the size of the pumpkin

Ingredients:

- 1 Sugar Pumpkin

Instructions:

1. Preheat oven to 375 °F
2. Rinse pumpkin and cut in half. Remove seeds and stringy pieces.
3. Place pumpkin cut side down on a baking sheet.
4. Bake for 40-50 minutes until pumpkin is tender. Baking time will vary depending on size of pumpkin.
5. Let pumpkin cool enough to handle. Peel skin off of the pumpkin flesh and puree in a blender or food processor until completely smooth.
6. Use or freeze in ziplock bags.