

# Homemade Pumpkin Puree

*from the kitchen of [www.janesLITTLEloves.com](http://www.janesLITTLEloves.com)*

**Ingredients:** Base: pumpkin (any kind, I used hokaido, which was perfect, but feel free to use any kind you like or have)

- Instructions:**
- 1 Once you're ready to start working on your own batch of pumpkin puree, first preheat the oven to 350°F (180°C).
  - 2 Let's take care of the pumpkin. You need to cut it in half and remove all the seeds and guts it has inside. You can scoop it with regular table spoon, or you can use the ice cream scoop just as well. There's no need to throw the seeds away though, you can simply roast them later and have a nice snack on hand.
  - 3 When the inside of your pumpkin's all clean and your oven's ready, you can lay it on a baking sheet (lined with baking paper). Lay it so that the pumpkin's inside faces the sheet, like a bowl turned upside down.
  - 4 Once, you have your pumpkin in the oven, just keep it there for about 30-60 minutes, depending on the size. I had a really small one and 30 minutes was enough.
  - 5 The pumpkin is done when the meat is really soft and you have no problem putting fork into it. Take it out of the oven and let cool for 5-10 minutes.
  - 6 Peel the skin off, either with knife or simply scoop the pumpkin meat and put it into a blender or food processor.
  - 7 Mix the pumpkin meat until you have your puree ready. If you think it's becoming too thick, just add a tablespoon or two of water and continue mixing, until you're happy with the final product.
  - 8 (optional) You can easily freeze your puree for later. I used small freezer bags, which I filled with 1 cup of the puree each, let them sit on the counter until completely cooled and then put them in the freezer. Or if you know you'll use it within couple of days, just put them in your fridge.



*Bon appetit!*

