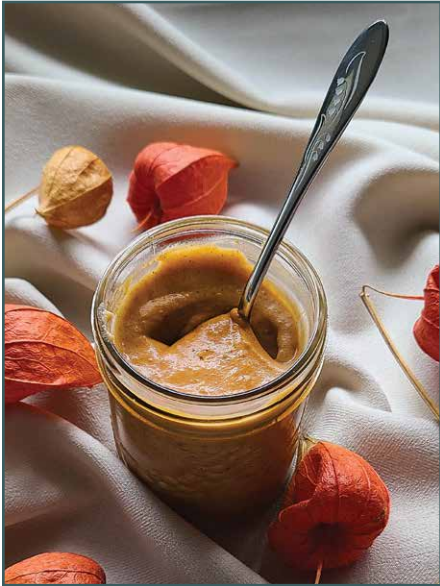




PUMPKIN SPICE SAUCE



Ingredients

½ cup sugar or honey
½ cup water
½ cup butter
¾ cup heavy cream
¼ cup pumpkin purée
1 tsp vanilla extract
1 tsp ground cinnamon
½ tsp ground ginger
¼ tsp ground cardamom
¼ tsp ground nutmeg
¼ tsp ground mace (or more nutmeg)
⅛ tsp ground cloves
dash of salt



Instructions

Yield
1 ½ cups

Prep Time
5 mins

Stove Time
25 mins

Total Time
30 mins

1. Measure out all the ingredients. Having everything ready will make the process smoother.
2. Place a medium-sized saucepan over medium heat.
3. In the saucepan, add the sugar (or honey) water.
4. Heat the mixture over medium-high heat, stirring continuously until the sugar completely dissolves. This should take about 2-3 minutes.
5. Once the sugar dissolves, stop stirring and reduce the heat to medium. Gently move the saucepan around over the heat until the mixture reduces and foamy bubbles appear. This can take 5-10 minutes.
6. Once the simple syrup mixture has foamy bubbles, add the butter. Stir until the butter melts and is fully combined with the syrup.
7. Pour in a steady stream of the heavy cream, while stirring continuously. Mix until smooth and fully combined. Let the mixture simmer over very low heat for 5-10 minutes to reduce the amount of liquid to your liking. Don't raise the heat above medium-low, or the cream will burn. Stir occasionally to prevent the sauce sticking to the pan.
8. Once the sauce thickness is to your liking, remove the saucepan from the heat and add the pumpkin purée, vanilla, spices and salt. Stir well to combine.
9. Let the homemade pumpkin cream sauce cool slightly. It will thicken a bit more as it cools. Once cooled, transfer the sauce to an airtight container or jar. Store it in the refrigerator for 5-7 days.