

How We Make Pumpkin Puree from "Pie" Pumpkins

*(Pumpkin puree is used to make pumpkin pies,
cakes, muffins, cookies, bread, soup, etc.)*

Another Helpful "How we do it at Magicland Farms"

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- 1) Wash pie pumpkin well.
- 2) Take off stem and cut in half.
- 3) Remove seeds (seeds can be roasted for a special treat)
- 4) Place pumpkin half, skin side up, on a cookie sheet that has an eighth inch of water in it. (Hint: For easy clean-up, first cover cookie sheet with aluminum foil.)
- 5) Place in 350 oven for 90 minutes, or until pumpkin flesh is soft.
- 6) Scoop out cooked pumpkin flesh and puree until smooth using a blender or a hand mixer.
- 7) Use finished pumpkin puree in your favorite pie, or other recipe.
- 8) Keep in mind when figuring how many pumpkins you need. One of our 75 cent or \$1 pie pumpkins should make one 9" pie. We also have larger pie pumpkins priced from \$1.50 to \$2 ea. which will make you 2 pies at the least. The exact amount is really hard to know. However, if you make too much puree it is a "piece of pie" to freeze the excess. We freeze a lot every year! (For how we do it, see below.)

Using a Microwave?

While we don't use a microwave, many do. If you want to cook the pumpkin in a microwave, follow the first three steps above and then instead of using a cookie sheet and baking in regular oven put pumpkin halves in a microwave safe dish and cook on high for 15 minutes. Repeat cooking in microwave for smaller increments of time until the flesh is soft. Normally takes about 30 minutes. Next, follow steps 6 through 8.

Freezing Pumpkin Puree

After pureeing the cooked pumpkin as mentioned in Step 6 above, place pumpkin puree in clean plastic freezer containers and place in freezer. That's it! Pumpkin puree keeps over a year in a deep freeze. A quart of pumpkin puree will make about 2 pies.