

## Witchy Pumpkin Toast



### INGREDIENTS

1 (30 ounce) can 100% pure pumpkin puree (about 3 1/2 cups)  
1/2 cup packed light brown sugar  
1/3 cup apple juice  
1 1/2 teaspoons ground ginger  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
Juice of half a lemon

Honey, to taste  
Pinch of salt  
Toast, for decorating  
Thinly sliced apples or pears, for decorating  
Dried raisins or blueberries or cherries or chocolate chips, for decorating

### INSTRUCTIONS

Combine pumpkin, sugar, apple juice, and spices in a large saucepan then stir to combine. Bring mixture to a boil over medium-high heat then lower to medium-low and simmer until flavors are melded and mixture is slightly thickened, about 20 to 30 minutes. Stir in lemon juice, taste, and add salt, spices, and honey or sugar, to taste. (Pumpkin butter can be made up to 4 days ahead of time and stored refrigerated in an airtight container.)

To make toasts, cut lightly toasted bread into a shape of an ice cream cone with a scoop of ice cream (so, when you flip it, it looks like a witches hat with a semicircle face at the bottom). Spread some pumpkin butter on the toast then tile overlapping apple or pear slices to make the hat. Add a few pieces of dried fruit or chocolate to make eyes, a mouth, or nose and serve.