## **PUMPKIN APPLE SPREAD**

Gluten Free, Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 40 (Serving= 2 Tablespoons)

## Nutrition (per serving)

Calories: 16 Total Carbohydrate: 4
Total Fat: 0 g
Saturated Fat: 0 g
Protein: 0.5 g

Sodium: 1 mg

## Ingredients

• 44 ounces 100% pure pumpkin (1 large plus 1 regular sized can)

- 1 cup unsweetened applesauce
- 2 Tablespoons Splenda® brown sugar blend

- 1 Tablespoon cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cloves
- ½ teaspoon allspice

## **Directions**

- 1. Place all ingredients in a slow cooker and mix well.
- 2. Cook on high for 2 hours then low for 8-10 hours. Leave lid off for last 1-2 hours. Stir periodically.
- 3. Serve on toast, as a peanut butter and pumpkin spread sandwich, or mix in oatmeal!

