

(Not) Canning Pumpkin Butter

PUMPKIN BUTTER IS UNSAFE FOR CANNING!

Pumpkin butter is a delicious autumn fruit spread that many folks love to preserve and sometimes give as gifts for the holidays. While canning pumpkin butter was once common, decades ago scientific studies found safety issues with the home canning of pumpkin butter (and with mashed pumpkin and winter squash as well). Based on this research, the USDA withdrew its canning recommendations, and currently **there are no safe methods for the home canning of pumpkin butter.**

Pumpkin butter should be stored in the refrigerator. While there are currently no safe recommendations for *canning* pumpkin butter at home (either with the boiling water or pressure canning methods), pumpkin butter can be frozen for longer-term storage. If gifting a jar of your homemade pumpkin butter, be sure to let your recipient know how to properly store it.

In summary, **refrigerate pumpkin butter or freeze it for longer-term storage.**

For further information on preserving pumpkins, check out the National Center for Home Food Preservation (NCHFP) website at <https://nchfp.uga.edu/tips/fall/pumpkins.html>.

Brought to you by the UCCE Master Food Preservers of El Dorado County

Website: https://ucanr.edu/sites/mfp_of_cs/

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