



Pumpkin Soup

Recipe courtesy FamilyFun Magazine

Prep Time:	10 min	Level:		Serves:	
Inactive Prep Time:	--		--		--
Cook Time:	1 hr 40 min				

Ingredients

2 medium pumpkins (for recipe)
1 large pumpkin (for tureen)
2 cups chicken broth
1 cup water
1/4 cup maple syrup
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1/2 teaspoon ginger
1 cup half and half
Toasted pumpkin seeds, optional

Directions

Preheat the oven to 350 degrees. Cut the 2 medium pumpkins in half, scoop out the seeds, and place skin-side down on a baking sheet. Bake for 35 to 45 minutes, or until soft. Scoop out the pumpkin flesh into food processor and puree until smooth. Pour pureed pumpkin into a saucepan and add the chicken broth, water, maple syrup and spices. Bring to a boil, then reduce to a simmer and cook for 30 minutes. Meanwhile, cut the top off the large pumpkin to create the soup tureen. The hole should be wide enough to fit a ladle. Hollow out the seeds, checking for holes and lining with plastic, if necessary. Remove the soup from heat and stir in the half and half. Pour the soup into the pumpkin tureen and serve garnished with toasted pumpkin seeds

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