



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Spiced Pumpkin Atole

Ingredients

- 3 c whole milk
- 2 c water
- ¼ c packed brown sugar (or piloncillo)
- ½ tsp ground cinnamon
- ½ tsp ground ginger
- 1/8 tsp ground cloves
- ¼ tsp ground black pepper
- ¼ tsp salt
- 1 ½ c roasted pumpkin puree
- 2 tbsp masa harina
- ½ tsp vanilla extract

Directions

In a saucepan, combine whole milk, water, brown sugar, spices, pepper and salt and gently simmer on medium heat. Once everything is fully mixed and smells fragrant add the pumpkin puree and simmer for another 5 minutes.

Mix the masa harina with a couple of tbsp of warm water to make a slurry and then add it pour to the saucepan. Simmer for another 5-10 minutes until it's slightly thickened, and remove from the heat. Add vanilla extract and serve warm with cinnamon dusted on top. A delicious combination with gingerbread or pan dulce.