

# Quick & Easy

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## THE COSTCO WAY

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### **Medjool Dates Holiday Butters**

Makes 20 servings

#### **Pumpkin Spice Butter ingredients:**

29 oz can pumpkin puree

20 Natural Delights® Medjool Dates, pitted

¾ cup apple juice

1 tsp vanilla extract

1 tsp cinnamon

1 tsp ground ginger

1 tsp ground nutmeg

⅛ tsp allspice

½ lemon, juiced

#### **Instructions:**

In a large saucepan, add pumpkin, dates, apple juice, vanilla, cinnamon, ginger, nutmeg and allspice. Bring mixture to a boil. Reduce heat. Simmer for 30 minutes, or until reduced by a third, stirring occasionally. The mixture should be somewhat dry and thick. Remove from heat. Stir in lemon juice and cool slightly. Add mixture to a food processor. Pulse until smooth. Cool completely. Store in airtight containers. Refrigerate.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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### Medjool Dates Holiday Butters

#### Dark Chocolate Hazelnut Butter ingredients:

3 cups raw hazelnuts  
2 Tbsp raw cacao powder  
15 Natural Delights® Medjool Dates, pitted  
1½ cups apple juice  
Pinch of sea salt  
¼ tsp vanilla extract

#### Instructions:

Preheat the oven to 375 F. Spread hazelnuts onto a baking sheet. Roast for 10 to 15 minutes, or until lightly browned. Pour immediately onto a large kitchen towel. Rub the nuts together inside the towel to remove the skins. Open the towel and remove nuts. Repeat until most skins have been removed. In a food processor, add nuts, cacao powder, dates, apple juice, salt and vanilla. Pulse for about 5 minutes, or until smooth. Add extra apple juice to obtain desired consistency. Store in airtight containers. Refrigerate.

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### Medjool Dates Holiday Butters

#### Apple Butter Butter ingredients:

2 lbs (approximately 6 to 8) apples, peeled, cored and roughly chopped  
1 cup apple cider  
20 Natural Delights<sup>®</sup> Medjool Dates, pitted  
2 tsp cinnamon  
1/8 tsp allspice  
1 Tbsp lemon juice  
1 Tbsp vanilla extract

#### Instructions:

In a large saucepan, place apples, apple cider and dates. Bring to a boil over medium. Reduce heat. Simmer for 20 minutes, stirring occasionally. Add cinnamon, allspice and lemon juice. Return to a boil. Reduce heat and simmer for 30 minutes, or until thickened and apples are tender. Stir occasionally. Add vanilla. Stir to combine. Remove from heat and cool slightly. Add to a food processor. Pulse for 3 to 5 minutes, or until smooth. Cool completely. Store in airtight containers. Refrigerate.

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