

Cinnamon-Pumpkin Toddy (Slow Cooker)

*Slow Cooker Favorites - Volume 7
Meredith Corporation, Des Moines, IA*

CINNAMON WHIPPED CREAM

*1 cup whipping cream
2 tablespoons sugar
1 teaspoon ground
cinnamon
5 cups water
1/4 cup pure maple syrup
1/3 cup canned pumpkin
1 cup rye whiskey or
bourbon
1/2 cup apple-cinnamon
schnapps or cinnamon
schnapps
ground cinnamon and/or
stick cinnamon (optional)*

Preparation Time: 15 minutes

Slow Cooker: 3 hours

Make the Cinnamon Whipped Cream: In a medium mixing bowl, beat the whipping cream, sugar and ground cinnamon on medium speed until soft peaks form (tips curl). Keep refrigerated.

In a three-and-one-half- or four-quart slow cooker, combine the water, maple syrup and pumpkin.

Cover and cook on **LOW** for three to four hours or **HIGH** one and one-half to two hours.

Stir in the whiskey and schnapps.

Serve with the Cinnamon Whipped Cream and, if desired, cinnamon.

Per Serving (excluding unknown items): 951 Calories; 88g Fat (81.3% calories from fat); 6g Protein; 40g Carbohydrate; 4g Dietary Fiber; 326mg Cholesterol; 130mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 1/2 Non-Fat Milk; 17 1/2 Fat; 1 1/2 Other Carbohydrates.