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## Ingredients for Creamy Crockpot Pumpkin Soup

6 slices of bacon

1 medium-size yellow onion, peeled and chopped

1 medium-size apple, cored and chopped

2 cans pumpkin puree, 28 ounces each (just plain pumpkin, not pie filling)

1-1/2 teaspoons ground cinnamon

1 teaspoon ground nutmeg

1/2 teaspoon freshly ground black pepper

1/4 cup brown sugar

3 cups chicken broth

2 cups water

1/2 cup light or heavy cream, plus more for optional garnish

# Directions for Creamy Crockpot Pumpkin Soup

1. **Cook bacon:** In a non-stick skillet, cook the bacon until crispy then place on a paper towel-lined plate. Later, when the bacon has cooled, crumble into pieces for our delicious soup topping.
2. **Sauté:** Keep the bacon drippings in the skillet. If you have more than 2 tablespoons, you may want to pour some of it off. Sauté the chopped pieces of onion and apple for about 6-8 minutes or until softened, and the onion pieces become translucent.
3. Pour the contents of the skillet into the crockpot/slow cooker. While the skillet is still warm, pour in some of the chicken broth and stir with a wooden spoon to loosen the crispy bits from the bottom. Add this high-flavor mixture to the crockpot.
4. **Add:** Add the pumpkin puree, cinnamon, nutmeg, black pepper, and brown sugar to the crockpot. (If you happen to have whole nutmeg on hand, you'll certainly want to grate some for this recipe. Whole nutmeg has a longer shelf life than ground nutmeg. Plus, if you enjoy its fragrance, you'll love the way it smells when freshly grated.)
5. **Cook:** With the lid on, cook on LOW for 6-8 hours or on HIGH for 3-4 hours.
6. **Puree:** Use an immersion blender to puree the soup. There is no need to put the soup in different container - just puree directly in the crockpot.
7. **Add cream:** Stir in the cream and season to taste with salt and pepper.
8. Ladle soup into bowls and top with a swirl of cream and bacon crumbles.

