

Recipe adapted from [Laylita's Recipes](#).



## **Dulce de Calabaza (Candied Pumpkin)**

- 1 pie pumpkin
- 3/4 pound panela, broken into chunks
- 5 cinnamon sticks
- 5 cloves
- 3 all-spice peppers
- 3 c water
- 8 slices fresh cheese (mozzarella or queso fresco)

Wash the pumpkin very well. Cut off the top of the pumpkin and remove all of the seeds and membranes. Cut the pumpkin in half and then slice each half into 1-1/2" to 2" slices. Place the pumpkin into a large stock pot. Next add the panela chunks and seasonings. Pour in the 3 cups of water, cover and bring the contents to a boil over medium heat. Boil for about 20 minutes with the lid on the pot. Next uncover the pot and simmer the contents for about an hour, or until the syrup is thickened. Remove from the heat and serve warm with slices of fresh cheese.