
Pumpkin Spice Coffee Creamer

5 portions

2 teaspoons pumpkin pie
spice

1/4 cup pumpkin puree not
pumpkin pie filling

4 Tablespoons packed light
brown sugar

1 cup milk

1 cup heavy cream

- ➊ In a medium saucepan, toast up spice for 1 minute over a medium heat.
- ➋ Using a whisk, mix in pumpkin puree and brown sugar. Let it all heat up for about 30 seconds.
- ➌ Remove from the heat.
- ➍ Add milk and cream. Whisk until well mixed.
- ➎ Pour into heat-proof glass bottle or cool to room temperature and pour into a container with lid.
- ➏ Store in the fridge for up to 5 days.