

# Pumpkin Pie Spice

*This is an aromatic spice blend that is easy to make with spices you may already have in your pantry. Think outside the pie - it can be used to add fall flavor to many dishes!*

<b>YIELD</b> <b>8 SERVINGS</b>	<b>PREP TIME</b> <b>5 MIN</b>	<b>TOTAL TIME</b> <b>5 MIN</b>
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## INGREDIENTS

4 ½ tsp	Cinnamon, ground
1 tsp	Ginger, ground
1 tsp	Nutmeg, ground
¾ tsp	Allspice, ground
¾ tsp	Cloves, ground

## CHEF'S NOTES

Add this spice blend to baked goods like cookies, your breakfast oatmeal, and your morning coffee for a do-it-yourself pumpkin spice latte. It would pair well with any fruit-based dessert or compote. It can also add warm, fall flavor to dishes like chili, cornbread, and roasted vegetables.

## DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Add all ingredients to a small bowl and mix until well combined.
3. Use immediately and store any leftovers in an airtight container, in a cool, dark place for up to 6 months.

# Nutrition Facts

8 servings per container

**Serving size** 1 teaspoon (0.0g)

**Amount Per Serving**

**Calories** **5**

**% Daily Value\***

**Total Fat** 0g **0%**

Saturated Fat 0g **0%**

*Trans* Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 0mg **0%**

**Total Carbohydrate** 2g **1%**

Dietary Fiber <1g **4%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 0g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 0.2mg 2%

Potassium 10mg 0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

