PUMPKIN PIE SPICE

A LITTLE JAR OF FALL FOR YOU

PREP TIME: 5 MINUTES **APPROX. 7 TABLESPOONS**

Ingredients:

4 ½ tablespoons ground cinnamon

1 tablespoon ground ginger

2 teaspoons ground nutmeg

1 ½ teaspoons ground allspice

1 ½ teaspoon ground cloves

Directions:

1. Add the cinnamon, ginger, nutmeg, allspice, and cloves to a small bowl.
2. Whisk until thoroughly combined and no clumps remain.
3. Transfer the spice blend to a small airtight jar or spice container.
4. Store in a cool, dry place away from heat and direct sunlight. For the best flavor, use within six months to one year.
5. Add it to oatmeal, coffee, muffins, pancakes, and more!