

# Pumpkin Spice Recipes

## 🌸 Quick & Easy 🌸

### Ingredients:

- 2 TBS cinnamon
- 1 tsp. ginger
- 1 tsp nutmeg

### Directions:

Combine all ingredients. This recipe makes a perfect amount for a pumpkin pie or bread recipe. This is a simple substitute when you don't have any pumpkin spice pre-made.

## 🌸 Flavorful Pumpkin Spice Mix 🌸

### Ingredients:

- 2 TBS Cinnamon
- 2 tsp ginger
- 2 tsp nutmeg
- ½ tsp cloves

### Directions:

Combine ingredients in a small bowl. Use in any recipe that calls for pumpkin spice. Store extra in a small glass jar no longer than one year to retain freshness.

*\*You can easily double, or cut in half the recipe for your needs.\**

**Optional:** Use ½ tsp. of allspice instead of cloves. I find it is less bitter, although the cloves give your spice mix a more traditional flavor.

**TIP:** Make sure to use the freshest spices you can. Older spices will not be as flavorful, and can sometimes become bitter.

