

# Pumpkin Pie Spice



## HOW TO MAKE YOUR OWN PUMPKIN SPICE

It is Fall, so that means only one thing, it's Pumpkin Pie season! But there's no need for the artificially "flavored" offerings. The best thing about this sweet fall tradition is that it is super easy to make your own, all-natural blend. Enjoy it in your #Pumpkin Pie, spiced drinks, muffin recipes...the possibilities are endless!

### PUMPKIN SPICE BLEND:

- 5 tablespoons ground [Cinnamon](#) or [Cinnamon Sugar](#)
- 4 teaspoons [ground Ginger](#)
- 4 teaspoons [ground Nutmeg](#)
- 2 teaspoons [ground Cloves](#)
- 2 teaspoons [ground Allspice](#)

Just mix the following spices in a glass container and it will keep for the next six months. Voila! Your own authentic Pumpkin Spice blend that you can add to your latte, smoothies or other [recipes](#)!



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