

PUMPKIN PIE SPICE MIX

- 1 Tbsp ground cinnamon
- 1 tsp ground nutmeg
- 1 tsp ground allspice
- 1/2 tsp ground ginger
- 1/4 tsp ground cloves

Pumpkin Pie Spiced Sugar:

- 3 Tbsp granulated sugar
- 1 Tbsp Pumpkin Pie Spice Mix

Add each ingredient to a spice jar, close and rotate to combine. The pumpkin pie spice is ready for use and will keep for years! The recipe can be halved by using 1 and 1/2 teaspoons ground cinnamon and halving the other ingredients to make only 3 teaspoons of pumpkin pie spice mix.

Spice Mix makes 1 and 3/4 Tbsp (about 5 tsp or almost 1 ounce)

Sugar Mix makes 4 Tablespoons



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