Spice Mix makes 1 and 3/4 Tbsp (about 5 tsp or almost 1 ounce) Sugar Mix makes 4 Tablespoons	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.	1 Tbsp ground cinnamonPumpkin Pie Spiced Sugar:1 Tsp ground nutmeg3 Tbsp granulated sugar1 Tsp ground allspice1 Tbsp Pumpkin Pie Spice Mix1/2 tsp ground ginger1/4 tsp ground cloves	PUMPKIN PIE SPICE MIX		Spice Mix makes 1 and 3/4 Tbsp (about 5 tsp or almost 1 ounce) Sugar Mix makes 4 Tablespoons	I 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.	1 isp ground numeg       3 i isp granulated sugar         1 isp ground allspice       1 Tbsp Pumpkin Pie Spice Mix         1/2 isp ground ginger       1/4 tsp ground eloves         1/4 tsp ground eloves       Add each ingredient to a spice jar. close and rotate to combine. The pumpkin pie spice is	PUMPKIN PIE SPI
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I 1 tsp ground nutmeg 3 Tbsp g				n <b>Pi</b> gra Pum	n <b>Pie Spiced Sugar:</b> granulated sugar Pumpkin Pie Spice Mix		Cut <b>inside</b> this solid border guide with scissors or a paper trimmer to fit any album that accepts 4x6 recipe cards.	
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