

## Pumpkin Pie Spiced Creamer

Fall is my favorite time of year, and one of my favorite fall flavors is pumpkin. While I'm a big coffee drinker though, I'm not generally a fan of the famous pumpkin spiced latte, mostly because it's too cloyingly sweet. And, like most pumpkin spiced things, it doesn't actually have any pumpkin in it.

Since it's definitely something I can get on board with, I decided to try my hand at making my own, and what better way to do that than with Ava Jane's Kitchen's Pumpkin Pie Spice? This fragrant blend is potent and spicy and is perfect for coffee. You know what else it's perfect for? Actual, real pumpkin, which I added a scoop of to this mix. To sweeten, I used a little bit of Yucatan Honey, which is the perfect healthy sweetener. I tend to go lighter on the honey, but feel free to add more or less to meet your personal tastes. A pinch of Colima Sea Salt balances the flavors so you it's not flat; as a bonus this helps cut the bitterness in your coffee.

I've made this with both heavy cream and coconut milk, and while I personally prefer the dairy version, the coconut version is pretty delicious. It's especially delicious in chai tea, so if that's your thing, go that route.

Store this in a jar in the fridge, and it should last you a week or more of decadent, real pumpkin spiced coffee.

## Pumpkin Pie Spiced Creamer

Makes about 2 cups

Prep time: 15 minutes

### Ingredients:

2 cups heavy cream or full fat coconut milk

1/4 cup pureed pumpkin

2 teaspoons Ava Jane's Kitchen Pumpkin Pie Spice

1/4 cup Yucatan Honey, more or less to taste

Pinch Colima Sea Salt

### Directions:

Put all of the ingredients in a medium saucepan and heat to medium low. Bring to a simmer and whisk until well combined.

Transfer to a mason jar or other airtight container and let cool before covering and storing in the fridge.