



Pumpkin Spice Simple Syrup (for Pumpkin Spice Lattes)

Level: Easy

Prep Time: 5 minutes

Serves: About 20 lattes

Cooking Time: 10 minutes

- 2 cups water
- 2 cups white granulated sugar
- $\frac{1}{4}$ cup canned plain pumpkin (puree)
- 2 tsp. pumpkin pie spice
- 2 cinnamon sticks



In a medium saucepan, whisk the water and sugar on low heat for about 5 minutes, until the sugar has dissolved. Add the pumpkin and pumpkin pie spice. Mix well. Add the cinnamon sticks. Cook on low for another 5 minutes. Whisk occasionally. Remove and discard cinnamon sticks from syrup. Strain syrup twice through a fine mesh sieve. Let cool. Store in an airtight container and chill in the refrigerator for up to 1 month.

Notes:

- Add 1 to 3 Tbsp. of pumpkin spice simple syrup to hot coffee. Add milk and top with whipped cream and pumpkin pie spice.
- Recipe adapted from *Good Housekeeping* October 2014 issue, [Make Your Own Pumpkin Spice Latte - For Way Less!](#)