

GRANNY PLANTS

Pumpkin Spice Coffee Creamer

the good stuff, made in your own kitchen

*Real pumpkin, real spice, no drive-through required. Makes about 2 cups.
Keeps in the fridge about a week — shake before using.*

You'll need:

- 2 cups half-and-half (or whole milk for a lighter creamer)
- 1/4 cup pumpkin puree
- 3 tbsp brown sugar, packed
- 1 tsp pumpkin pie spice (or 1/2 tsp cinnamon + a pinch each nutmeg, ginger, clove)
- 1 tsp vanilla extract

Good to know:

No pumpkin pie spice on hand? The blend above gets you there with what's already in your baking cupboard. This scales up easily if you want a bigger batch.

How to make it

1. Warm it gently.

In a small saucepan over medium-low heat, whisk together the half-and-half, pumpkin puree, brown sugar, and spice. Warm just until steaming — do not let it boil.

2. Simmer briefly.

Reduce heat to low and let it simmer gently for 4-5 minutes, whisking now and then, so the pumpkin flavor melds in.

3. Finish and cool.

Remove from heat and stir in the vanilla. Let cool to room temperature.

4. Strain if you like it silky.

Pour through a fine mesh strainer for a perfectly smooth creamer, or skip this step if you don't mind a little pumpkin texture.

5. Store and shake.

Pour into a jar or bottle and refrigerate. Shake well before each use — the pumpkin settles.

Granny's notes:

Pour it warm over coffee for an instant latte, or chill it fully for iced coffee.

Doubles beautifully if you're stocking the fridge for the whole season.

A cute glass bottle and one of your printed labels makes this a lovely little hostess gift.