

## Perfect Pumpkin Spice Blend

Pumpkin pie spice typically includes ground cinnamon, ground nutmeg, ground ginger, ground cloves, and sometimes ground allspice. This spice blend pairs well with recipes calling for pumpkin. Proportions vary, depending on tastes of the baker. Some recipes only include cinnamon, ginger and nutmeg. Cloves have a strong flavor, so most recipes that include them, use them in smaller proportion.

### Mixing and Storage Tips

I buy my spices in bulk from the organic section at our local supermarket. For me, I really taste the difference between conventional and organic – plus you can't beat the price for organic spice. If you do bulk buy, make sure the store turns over product regularly so your spices are fresh. It's best to mix up a fresh batch of spice each year, because the flavors do fade with age.



I measure into a small bowl to mix, and then store in an airtight container, away from direct heat. (Don't keep your spices on the back of the stove, as the heat causes the flavors to fade more quickly.) You can store your spices in small mason jars, or get small glass jars that are made just for spices. The small container I used for the photo is a [mini vintage milk bottle](https://commonsensehome.com/pumpkin-spice-recipe/) that I received as a party favor at a baby shower. It was so cute I wanted to reuse it.

### Ingredients:

4 tsp ground cinnamon  
1 tsp ground ginger  
½ tsp ground cloves  
1 tsp ground nutmeg

optional:  
1 tsp allspice  
½ tsp cardamom

Instructions: Mix together all ingredients in a small bowl. Store in an airtight container, away from direct heat and light. Best used with one year. Mix as little or as much as you need. This recipe makes enough spice blend for 4 pumpkin pies. If only baking a single pie, use 1 tsp ground cinnamon, ¼ tsp ground ginger, ⅛ tsp ground cloves and ¼ tsp ground nutmeg. Substitutions: If you don't have a premade spice blend or the all the spices listed in the mix above, you can substitute cinnamon, or nutmeg, or allspice alone, or in different proportions than listed above. For instance, half cinnamon and half nutmeg. The flavor will not be the same as a mix of several spices, but it can do in a pinch if you're in the middle of a recipe and realize you're short on spices.

Pumpkin Spice Coffee Creamer – so you can make homemade pumpkin spice lattes

<https://afarmgirlinthemaking.com/pumpkin-spice-coffee-creamers-recipe/>

Homemade Pumpkin Pie – <https://commonsensehome.com/pumpkin-pie-recipe/>