



BITE ME THE SHOW ABOUT EDIBLES

Pumpkin Spice Creamer

recipe adapted from Blair Lonergan, Taste of Home

Ingredients:

- 2 cups heavy whipping cream
- ¼ cup canned pumpkin
- ¼ cup infused maple syrup
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 teaspoon pumpkin pie spice
- ½ teaspoon vanilla extract

Instructions:

- In a small saucepan, combine all the ingredients over medium heat: the heavy whipping cream, canned pumpkin, infused maple syrup, cinnamon, nutmeg, pumpkin pie spice and vanilla extract.
- Heat the mixture just until it comes to a boil, then reduce the heat to a simmer.
- Cook the mixture until the flavour have melded, one to two minutes.
- The pumpkin and maple syrup should be blended smoothly into the cream, and the mixture should be infused with the warm spices.
- Remove the creamer from the heat and use it immediately, or allow it to cool to room temperature and store it for later.

