



BITE ME THE SHOW ABOUT EDIBLES

## Pumpkin Spice Creamer

recipe adapted from Blair Lonergan, Taste of Home

### Ingredients:

- 2 cups heavy whipping cream
- 1/4 cup canned pumpkin
- 1/4 cup infused maple syrup
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 teaspoon pumpkin pie spice
- 1/2 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.

