



# PUMPKIN PIE SYRUP

*Our Pumpkin Pie Coffee Syrup is a delicious blend of warm spices and cozy fall flavors, making it the perfect addition to your morning coffee this autumn. Sweet, spiced, and irresistibly smooth, it's everything you love about the season in one sip.*



PREP TIME  
10 MIN



SERVES  
16-20 SERVINGS

## INGREDIENTS

Dark Brown Sugar	1 cup
Maple Syrup	3/4 cup
Pumpkin Puree	1/2 cup
Sea Salt	1 tbsp
Pumpkin Pie Spice	1 tbsp
Cinnamon	1 tsp
Unsalted Butter	1 tbsp
Water	1.5 cups
Vanilla Bean Paste	1 tbsp
Vanilla Bean Extract	splash

## INSTRUCTIONS

- 1. Combine ingredients:** In a medium saucepan, whisk together the brown sugar, maple syrup, pumpkin puree, salt, pumpkin pie spice, cinnamon, butter, and water until smooth.
- 2. Simmer:** Bring the mixture to a gentle simmer over medium heat. Cook for about 10 minutes, stirring occasionally, until slightly thickened and fragrant.
- 3. Cool and finish:** Remove from heat and let cool slightly. Stir in the vanilla bean paste and a splash of vanilla extract.
- 4. Strain:** Pour the syrup through a fine mesh strainer into a clean jar or bottle to remove any pumpkin solids.
- 5. Store & enjoy:** Keep refrigerated for up to 2 weeks. Add 1–2 tablespoons to your morning coffee (hot or iced) for a cozy autumn treat.

### Notes:

This syrup isn't just for espresso martinis — add it to coffee, drizzle it over pumpkin bread as a glaze, add it to cream and froth for homemade pumpkin cold foam!