

Pumpkin Spice Syrup Recipe

SERVINGS: MANY

PREP TIME: 5

TOTAL TIME: 40

Skip the expensive coffee shop coffee and learn how to make Starbucks's famous Pumpkin Spice Latte Syrup at home!

INGREDIENTS:

- 1 C Pumpkin Puree
- 1 C Maple Syrup
- 1 C Water
- 1 C Organic Sugar
- 3 tbsp Pumpkin Pie Spice



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DIRECTIONS:

1. Add pumpkin puree, maple syrup, water, sugar and pumpkin pie spice into a sauce pan.
2. Stir through and heat over medium to low heat.
3. Once combines and warmed through, simmer on low heat for 20-30 minutes, stirring occasionally.
4. Pour into storage container and store in the refrigerator for up to a month.

NOTES:

*** Be careful if you're storing your syrup in a glass container. Let cool first! ***