Bubbie's Space

Herbs for the Body • Peace for the Soul
Live Well Naturally Every Day.

Pumpkin Pie Cream Coffee

All the cozy flavor of pumpkin pie in a delicious cup of coffee!

Ingredients

- 1 cup freshly brewed coffee (hot or iced)
- 1/2 cup milk (dairy or non-dairy)
- 2 tablespoons heavy cream (or half & half)
- 2 tablespoons pumpkin puree (not pumpkin pie filling)
- 1 to 2 tablespoons brown sugar (or sweetener of choice)
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon pumpkin pie spice (see blend below)
- Whipped cream (for topping)
- Ground cinnamon or pumpkin pie spice (for garnish)

Pumpkin Pie Spice Blend

- 2 tablespoons cinnamon
- 1 teaspoon ginger
- 1 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice

Mix and store in an airtight jar.
Use in coffee, baked goods and more!

Directions

1. Brew your coffee and set aside.
2. In a small saucepan over medium heat, whisk together milk, heavy cream, pumpkin puree, brown sugar, vanilla and pumpkin pie spice. Heat until warm and frothy (do not boil).
3. Pour the brewed coffee into your favorite mug.
4. Add the warm pumpkin cream mixture and stir.
5. Top with whipped cream and a sprinkle of cinnamon or pumpkin pie spice.

Sip, Savor and Enjoy!

Optional Variations

- Use maple syrup instead of brown sugar.
- Make it iced: Let the pumpkin cream mixture cool and pour over ice.
- Add a shot of espresso for an extra kick.
- Use oat milk, almond milk or coconut milk.
- Top with caramel drizzle for extra decadence.

Bubbie's Tip

For the best flavor, use real pumpkin puree and make your own pumpkin pie spice blend. It tastes so much better and you can adjust it to your liking!