



Homemade Pumpkin Spice Syrup

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

16

Description

This pumpkin spice syrup lets you make pumpkin spice lattes at home that taste just like you get at Starbucks. This recipe is so good that I wanted to share it.

Ingredients

- 1 ½ cups water - 1 ½ cups white sugar - 8 tablespoons pumpkin pie filling
- divided - 4 cinnamon sticks - 4 teaspoons freshly grated nutmeg - 2 teaspoons minced fresh ginger - 2 teaspoons whole cloves - 2 teaspoons vanilla extract - ½ teaspoon pumpkin pie spice - ¼ cup sweetened condensed milk

Instructions

1. Mix water and sugar together in a saucepan; bring to a boil. Reduce the heat to medium-low and cook
2. stirring regularly
3. until sugar is completely dissolved completely
4. about 5 minutes. Stir 6 tablespoons pumpkin pie filling
5. cinnamon sticks
6. nutmeg
7. ginger
8. cloves
9. vanilla
10. and pumpkin pie spice into the sugar syrup; bring to a simmer. Cook until mixture is well spiced
11. 8 to 10 minutes. Strain mixture through a sheet of cheesecloth into a bowl. Return liquid to the saucepan over low heat. Stir condensed milk and remaining 2 tablespoons pumpkin pie filling into the spiced syrup. Cook
12. stirring regularly
13. until pumpkin dissolves into the liquid
14. about 5 minutes. Cook's Note To make a pumpkin spice latte: Mix 3 tablespoons syrup
15. 1 to 2 shots brewed espresso
16. and 3/4 cup steamed milk in a mug. For a fuller
17. creamier latte
18. use 2% milk. Store cooled syrup in the refrigerator for up to two weeks.