



Homemade Pumpkin Pie Spice

Ingredients:

- 3 Tbs Ground Ceylon Cinnamon (**Dalchini**)
- 2 tsp Ground Dried Ginger (**Adrak**)
- 2 tsp Ground Nutmeg (**Jaiphal**)
- 1 ½ tsp Ground Cloves (**Laung**)
- 1 ½ tsp Ground Allspice Berries (**Kebab Chini**)
- ¼ tsp Ground Green Cardamom (**Choti Elaichi**)

Procedure:

- 1) Thoroughly combine all ground spices together* and use as needed – Can store in an airtight container for up to 3 months
- 2) Use 1:1 for recipes that call for ‘Pumpkin Pie Spice’, add 1 tsp of spice blend along with 2 tsp of your favorite tea to a tea bag and steep as usual, or use to make hot spiced wine, mead, or other drinks.

*** There is no need to roast the spices before grinding simply because the mixture is intended to be used in baked goods or hot liquids – Fresh grinding your spices for this mixture will result in a VERY aromatic mixture compared to the pre-made mixtures available at the local supermarket and is a wonderful flavor that makes homemade pies special!**