Pumpkin Pie Spice

Great for Pumpkin Pie and Pumpkin Spice Latte

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INGREDIENTS

- 8tbsp ground cinnamon
- 2tbsp ground ginger
- 1tbsp ground nutmeg
- 1tbsp ground allspice
- about 20 cardamom pods



DIRECTIONS

- 1. Peel the cardamom pods and grind the seeds until you get a fine powder.
- 2. Measure all of the spices into a medium bowl and mix with a fork until all well mixed and the mixture becomes homogeneous and you cannot see any separate spices in the mix.
- 3. Transfer into a clean glass jar and store covered.
- 4. You can also use this spice mix to make a pumpkin spice latte mix by mixing 100g of brown sugar with 20g of pumpkin pie spice in a jar. Also store this mix covered in a clean glass jar.