



Pumpkin Pie Spice
sallysbakingaddiction.com

Blend of cinnamon, ginger, nutmeg, clove, allspice and black pepper

Servings: 1

PREP TIME
5 MIN

TOTAL TIME
5 MIN

Ingredients

- 3 tablespoons ground cinnamon
- 2 teaspoon ground ginger
- 1 1/2 teaspoon ground nutmeg
- 1 teaspoon ground clove
- 1 teaspoon ground allspice
- 1/8 teaspoon ground black pepper

Nutrition

Calories 98, Total Fat 2g, Saturated Fat 1g, Trans Fat 0g, Polyunsaturated Fat 0g, Monounsaturated Fat 0g, Cholesterol 0mg, Sodium 11mg, Total Carbohydrates 26g, Dietary Fiber 14g, Sugar 0g, Protein 1g, Vitamin A 88IU, Vitamin C 1mg, Calcium 272mg, Iron 3mg, Phosphorous 32mg, Potassium 204mg

Cooking instructions

1. Gather all ingredients and equipment.
CCP: Wash your hands with warm water and soap for at least 20 seconds
CCP: Follow community policies for major allergens and gluten regarding identification, labeling and measures to control cross contact.
2. Whisk all of the ingredients together in a bowl. The ground ginger can clump, so whisk it very well to rid any clumps.
3. Use as needed in parent recipes. (use for sub recipes)

Notes

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 10.16.24. Nutrition Facts reflect the amount of the entire recipe.

Equipment

whisk, mixing bowl

Tags

november collection, sub recipe, mixing bowl, whisk, sallys baking addiction