



Pumpkin Pie Spice

Pumpkin pie spice is medium brown in color and has a very warm aroma. It consists of a blend of cinnamon, ginger, nutmeg, allspice and cloves.

This spice is excellent in gingerbread cookies, fruits, squash, sweet potatoes, applesauce, rice pudding, sweet rolls, frostings, waffles, muffins, whipped cream, glazes, cakes, puddings, dessert sauces, for seasoning toast and of course pumpkin pie!



682557 6/16 oz.

Spiced Whipped Cream

Whip 1 cup of heavy cream until it forms soft peaks. Stir in one cup of powdered sugar, 1 teaspoon vanilla extract, and ½ teaspoon pumpkin pie spice. Beat until well blended and stiff. Spread on top of an 8 or 9 inch cake layer.

Apple Sage Marinade

Blend together 2 tablespoons of apple cider or apple juice, 1 tablespoon of parsley, 1- 1 ½ teaspoons minced onion, 1 teaspoon rubbed sage, ¼ teaspoon pumpkin pie spice, and 2 tablespoons vegetable oil. Marinate one pound boneless chicken, turkey or pork.