H351  PUMPKIN PIE SPICE

**Points Of Interest**

Pumpkin Pie Spice is a warming, sweet spice blend with an iconic, beloved flavor that conjures up fall and winter. We mix cinnamon, nutmeg, ginger and allspice to create a seasoning powder to add to your favorite pumpkin dishes.

- Light brown powder
- Slightly sweet, warm spice flavor
- Fine powdery texture
- Naturally gluten free
- All natural

**Suggested Uses**

- Enhance flavoring of pumpkin pie, cookies, muffins or any pumpkin-flavored dessert
- Add to soups or sides featuring butternut squash or sweet potatoes
- Sprinkle onto the top of hot beverages such as apple cider and lattes

**Basic Preparation**

Ready to use. Add to taste.

**Recipe**

Pumpkin Pie

- 6 ounces granulated sugar
- 1/2 teaspoon kosher salt
- 2 1/2 teaspoons Pumpkin Pie Spice
- 8 ounces cream cheese, at room temperature
- 1 (15-ounce) can pumpkin puree
- 3 large eggs
- 1 frozen pie shell, thawed

Heat an oven to 425° degrees and arrange a rack in the middle of the oven.

Cover the frozen piecrust with wax paper and pour raw beans or rice to rice the space of the pie crust. Bake this crust for 10-15 minutes until it is golden brown and set it aside to cool thoroughly.

Reduce heat to 350°F.

In the bowl of a food processor, combine Pumpkin Pie Spice, salt, and pulse 3 times to mix. Add the cream cheese and pulse until a paste forms. Add the pumpkin and butter and process for 30 seconds. Stop to scrape down the sides of the bowl, then process until the mixture is completely smooth, about 30 seconds longer. Add the eggs 1 at a time pulsing between eggs until completely smooth,
Allspice add the required and familiar taste and smell of the holidays. This pie recipe includes cream cheese for extra creaminess.