

## Pumpkin Spice Coffee Creamer

### Kentucky Girl Ramblings

2 Cups milk (I used Lactaid Lactose Free Milk)  
¼ Cup Pumpkin purée  
2 tsp pumpkin pie spice  
1 tsp vanilla  
2 tsp sugar (or sugar substitute)

1. Add all of the ingredients to a pot. Whisk to combine. Cook 5-7 minutes on medium-low heat, stirring occasionally. Make sure the mixture is completely heated through.
2. Pour the mixture into a glass measuring cup. Let the mixture completely cool. It can be left at room temperature or placed in the refrigerator, depending how quickly you need it cooled.
3. Once the mixture has completely cooled, whisk the mixture to disperse the spices back into the mixture. Transfer to a glass jar for storage (I keep all those iced coffee jars you can buy at the grocery for this kind of thing. They're perfect for storing homemade creamers. Mason jars also work really well.). Keep refrigerated until ready to pour.

#### Notes:

- Any milk can be used. Almond or coconut milk work just as well, but they will alter the taste.
- If using this kind of glass jar, I recommend shaking the jar before use so the spices are reincorporated throughout the mixture.

