

## Chef Chandra's Savory Pumpkin Spice (Fall) Blend

Pumpkin Spice recipe ideas go way beyond pumpkin pie and pumpkin spiced latte! Pumpkin spice is one flavor that reigns supreme during the fall months.

While pumpkin spice blends are easy to come by, you can also make your own savory pumpkin pie spice by making your own. Feel free to tweak this formula according to your personal taste. Double, triple or half recipe depending on your usage.

Prep Time: 5 minutes

Storage: 6 months

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Mix all ingredients together and store for up to 6 months in an airtight jar.

- 4 TBSP Garam Masala
- 4 TBSP Cardamom
- 4 TBSP Allspice
- 4 TBSP ground Coriander
- 4 TBSP ground Cumin
- 2 TBSP Mace
- 2 TBSP Chili Powder
- 6 TBSP Cinnamon
- 2 TBSP Nutmeg
- 2 TBSP Cloves
- 4 TBSP ground Ginger
- 4 TBSP Sumac
- 2 TBSP Salt

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