

PUMPKIN SPICE SAUCE

BY SINCERELYSATURDAY.COM



- INGREDIENTS**
- 1/2 CUPS WATER
 - 1/2 CUP COCONUT SUGAR
 - 5 CINNAMON STICKS
 - 3 BLACK CARDAMOM PODS
 - 10 CLOVES
 - 10 ALLSPICE BERRIES
 - 1/2 TBSP. VANILLA EXTRACT
 - 2/3 CUP PUMPKIN PUREE
 - 1- 14OZ CAN SWEETENED CONDENSED MILK
 - 1/2 TSP GROUND NUTMEG

- STEPS**
1. HEAT POT ON MEDIUM HEAT. ADD SPICES (NOT NUTMEG) TO THE HOT PAN AND STIR UNTIL FRAGRANT. REMOVE AND SET ASIDE.
 2. ADD WATER AND SUGAR TO THE PAN. STIR UNTIL SUGAR IS DISSOLVED. TURN OFF THE HEAT AND ADD SPICES TO THE SYRUP. LET STEEP FOR 10 MIN. USE A SPICE BAG FOR SMALL SPICES FOR EASY REMOVAL LATER.
 3. REMOVE SPICES AND ADD NUTMEG, VANILLA, PUMPKIN PUREE, AND SWEETENED CONDENSED MILK. STIR UNTIL COMBINED.
 4. POUR INTO AN AIRTIGHT CONTAINER AND ENJOY. WILL KEEP FOR ONE WEEK.

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