



# Homemade Pumpkin Spice Syrup



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## Introduction

Homemade pumpkin spice syrup is a delicious and versatile addition to your autumn beverages and desserts. This fragrant syrup captures the essence of fall with its blend of warm spices and pumpkin flavor. Whether you're making lattes, drizzling it over pancakes, or using it in desserts, this syrup adds a cozy touch to any dish. The best part? It's easy to make at home with simple ingredients!

## Detailed Ingredients with measures

- 1 cup water
- 1 cup granulated sugar
- 1/2 cup pumpkin puree
- 1 teaspoon pumpkin pie spice
- 1 teaspoon vanilla extract

## Prep Time

The prep time for this delicious pumpkin spice syrup is approximately 5 minutes.

## Cook Time, Total Time, Yield

- Cook Time: 10 minutes
- Total Time: 15 minutes
- Yield: About 1.5 cups of syrup



This homemade pumpkin spice syrup is sure to become a favorite in your kitchen, enhancing the flavors of your favorite autumn recipes. Enjoy the warmth and flavor of fall with every delightful sip or bite!



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## Detailed Directions and Instructions

### Step 1: Prepare the Ingredients

Gather all necessary ingredients including pumpkin puree, sugar, water, vanilla extract, pumpkin pie spice, and maple syrup.

### Step 2: Combine Ingredients

In a saucepan, mix together water, sugar, pumpkin puree, and pumpkin pie spice over medium heat.

### Step 3: Heat the Mixture

Bring the mixture to a gentle boil, stirring continuously until the sugar has completely dissolved.

### Step 4: Simmer the Syrup

Reduce heat to low, allowing the mixture to simmer for about 10-15 minutes. Stir occasionally.

### Step 5: Strain the Syrup

After simmering, remove the saucepan from heat. Use a fine mesh strainer to strain the syrup into a clean container to remove any solids.

See also [Blueberry Crumble Pie Recipe](#)

### Step 6: Add Final Ingredients

Once strained, stir in the vanilla extract and maple syrup until well combined.

**Step 7: Cool and Store**

Allow the syrup to cool to room temperature before transferring it to a sealable bottle or jar for storage.

## Notes

**Storage Advice**

Store the syrup in the refrigerator for up to two weeks.

**Serving Suggestions**

This syrup can be used in coffee, lattes, pancakes, or as a sweetener in various recipes.

**Flavor Adjustments**

Feel free to adjust the amount of pumpkin spice or vanilla according to your taste preference.





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## Cook techniques

### **Making the Pumpkin Spice Syrup**

Combine pumpkin puree, sugar, water, and spices in a saucepan over medium heat. Stir until the sugar dissolves and the mixture is well blended.

### **Simmering for Flavor**

Allow the mixture to simmer gently. This enhances the flavors of the spices and allows the syrup to thicken slightly.

### **Straining the Syrup**

After simmering, strain the syrup through a fine mesh sieve to remove any solids, ensuring a smooth consistency in the final product.

### **Storing the Syrup**

Pour the strained syrup into a clean bottle or jar. Store it in the refrigerator for optimal freshness.

## FAQ

### **Can I use canned pumpkin puree instead of fresh?**

Yes, canned pumpkin puree works well for this recipe and provides convenience.

### **How long will the pumpkin spice syrup last?**

When stored in the refrigerator, the syrup should last for about two weeks.



**Can I adjust the sweetness of the syrup?**

Absolutely! You can adjust the amount of sugar according to your taste preferences.

**What can I use pumpkin spice syrup for?**

Pumpkin spice syrup is great for adding flavor to coffee, lattes, pancakes, or even baking.

See also [No Bake Lemon Coconut Cheesecake Bars](#)

**Is it possible to make this recipe vegan?**

Yes, you can use alternative sweeteners like maple syrup to keep it vegan-friendly.



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## Conclusion

The homemade pumpkin spice syrup is a delightful addition to your autumn beverages and desserts. Its rich flavors of pumpkin, cinnamon, nutmeg, and cloves infuse your drinks with seasonal warmth, making it perfect for lattes, coffees, and even baked goods. Embracing this syrup offers an easy way to enjoy the taste of fall throughout the year.

## More recipes suggestions and combination

### **Pumpkin Spice Latte**

Combine your homemade pumpkin spice syrup with freshly brewed espresso and steamed milk for a cozy pumpkin spice latte topped with whipped cream.

### **Pumpkin Spice Pancakes**

Add a spoonful of pumpkin spice syrup to your pancake batter for a delicious twist on traditional pancakes. Serve with maple syrup for extra sweetness.

### **Pumpkin Spice Muffins**

Incorporate the syrup into your muffin mixture for a delightful flavor boost. Pair with cream cheese frosting for a decadent treat.

### **Pumpkin Spice Smoothie**

Blend pumpkin puree, yogurt, milk, and your pumpkin spice syrup for a nutritious and tasty smoothie perfect for breakfast or a snack.

### **Pumpkin Spice Ice Cream Sundae**

Drizzle pumpkin spice syrup over vanilla ice cream, topped with toasted

pecans and whipped cream for a seasonal sundae.

### **Pumpkin Spice Oatmeal**

Stir the syrup into your morning oatmeal for added flavor and sweetness, making your breakfast warm and inviting.

### **Pumpkin Spice Cocktail**

Mix the pumpkin spice syrup with bourbon and ginger beer for a creative fall-inspired cocktail that captures the essence of the season.



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