



From the Archives of:

Ohio Travel Treasures, LLC

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The following recipes were donated to us by various Chefs at some of the most distinguished restaurants in the country and in some cases, (the world). They are a gift to you, as a way of saying thank you for continuing to utilize Ohio Travel Treasures for your Group Travel needs. This is one more way that:

We create memories...One Tour at a time.

This recipe can be enjoyed on the following tours: "Simply FaBoolous"; "Pumpkins Pies & Stories, Oh My!"; "Howl-O-ween Happenings"

The Story...

Pumpkin Spice Everything!

For a large part of the population in the United States, this time of year brings a craving for Pumpkin spice Latte's, pumpkin spice cupcakes, and so many other "Pumpkin Spice" foods and drinks.

Our Favorite restaurants and carry-outs carry these flavors for a short time in Autumn. Then we have to wait for another year until we get the flavors again. For some people, that makes the taste of Pumpkin Spice more special. However, there are always a few of us that crave the flavor even when it's not in season. And for those of you, we are offering the secret of "Pumpkin Spice"...so that you can enjoy the flavor "any...time...you...want!"

We give you the recipe to **Pumpkin Pie Spice**. Try mixing it with your coffee grounds; sprinkle it on your Latte; mix it with your Heavy Cream and whip it up to use on desserts. Try it on top of your squash soup; in your cakes and cupcakes or on your glazed carrots.

You be the judge of where you put your Pumpkin Spice and when you have it. No more waiting a year for it to come out again at your favorite carry-outs and restaurants.

The Recipe...

Pumpkin Pie Spice

- 3 tablespoons ground cinnamon
- 2 teaspoons ground ginger
- 2 teaspoons nutmeg
- 1 1/2 teaspoons ground allspice
- 1 1/2 teaspoons ground cloves

Instructions:

Place all spices in a small bowl, whisk together to combine. Store in a jar or container of your choice.

The spice lasts approximately 2 years, so you might want to date the container on your label.

