

Pumpkin Spice Coffee Creamer-Non Dairy

This recipe makes 6 cups



Ingredients

¾ cups pumpkin puree
6 cups oat milk
¾ tsp vanilla or vanilla stevia
3 tsp pumpkin pie spice

Homemade pumpkin pie spice:

1 ½ tsp cinnamon
¾ tsp nutmeg
¾ tsp ground ginger

Directions

1. Add all ingredients to a large saucepan.
2. Whisk to incorporate
3. Heat over medium heat for about 5-7 minutes. Stirring often
4. Cool slightly
5. Add parchment paper to your trays
6. Pour the creamer into your tray
7. Add dividers if using- 40 portions is perfect for this recipe
8. Pre Freeze when possible
9. Freeze dry (my cycle time was 31 hours)
10. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

- Drop 1 portion directly into your coffee to rehydrate. This is a less sweet option for folks who like black coffee
- Rehydrate 1 portion with ⅛ cup heavy cream(use plant-based version if desired) This makes a creamier coffee
- Rehydrate one portion with ⅛ cup canned coconut milk
- Rehydrate one portion with ⅛ cup of water
- Rehydrate one portion with milk of your choice

Notes: You will get a smoother consistency with a handheld frother when adding the creamer to your coffee. These would be perfect for camping. For a 12-oz cup of coffee, I like to use 2 portions. Add extra liquid stevia if you like a sweeter creamer.

Nutritional Value Per 1 divider portion or 1-40th of recipe

Calories: 20 Protein: 0 g Fat: 1 g Carbohydrates: 3 g Sugar: 1 g Fiber: 0 g