

Pumpkin Spice Coffee Creamer

This recipe makes 1 medium freeze dryer tray (a little more than 6 cups) or you can 4X recipe and make it all in a large pot*

[Live Life Simple's: Coffee Creamer](#)

Ingredients:

¾ C Pumpkin Puree
6 C Oat Milk
¾ tsp Vanilla or vanilla stevia
3 tsp Pumpkin Spice

Homemade Pumpkin Spice

2 parts Cinnamon & equal parts nutmeg & ginger



Directions:

1. In a large pot or saucepan, add pumpkin puree, oat milk (or milk), stevia or vanilla and pumpkin pie spice
2. Whisk all ingredients together until smooth
3. On medium heat continue to stir and heat until heated all the way through (careful not to burn this to pan)
4. On a pre cut parchment lined tray, pour mixture into freeze dryer tray and place tray dividers in the 40 portion setting (this will make single serving creamer cubes)
5. Freeze solid
6. Freeze Dry
7. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 31 hrs 20 min, using 19.58 KWh of Electricity

Rehydration: Rehydrate 1 cube with 1 of the following:

- *26 grams of water (⅛ cup)
- *26 g of heavy whipping cream
- *1 tsp of coconut cream
- *place cube directly into coffee



www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray