Homemade pumpkin spice

Warm baking flavours. No pumpkin required. Mix a small jar for porridge, crumbles, toast and spiced coffee.

Prep: 5 minutes Makes: 7 tsp (7¼ tsp with cloves)

The ingredients

- 4 level tsp ground cinnamon
- 2 level tsp ground ginger
- ½ level tsp ground nutmeg
- ½ level tsp ground allspice
- Optional: ¼ level tsp ground cloves

Make your little jar

1. Measure the spices into a small bowl. Break up any lumps with the back of a spoon.
2. Stir thoroughly until the colour looks even.
3. Spoon into a clean, completely dry airtight jar. Label with the name and date.

A few ways to use it

Porridge: ¼ tsp per bowl. Crumble: 1 tsp per 500g prepared apples. Spiced sugar: mix ½ tsp with 2 tbsp sugar; sprinkle a little on buttered toast.

Spiced coffee: gently warm 200–250ml milk with ⅛ tsp blend and optional sweetener. Whisk, then pour over an espresso or small strong coffee. Spices leave some sediment; stir before sipping.

Keep it lovely

Store cool, dark and dry; always use a dry spoon. Aim to use within 3–6 months for best flavour, depending on the freshness of the original spices. Keep their packet dates in mind.