

# Homemade Pumpkin Spice Syrup (Starbucks Style, for Lattes)

Préparation : 10 min • Cuisson : 0 min

## Ingrédients

- 200g of water
- 175g of maple syrup
- 100g of brown sugar
- 120g of pumpkin puree
- 1 teaspoon of vanilla extract
- 2 teaspoons of ground cinnamon
- 1 small teaspoon of ground ginger
- 2 ground cloves

## Préparation

1. Even though this drink didn't exist 30 years ago, it quickly became the must-have star of autumn, I'm of course talking about the pumpkin spice latte.
2. Invented by Starbucks, I was surprised when I learned that it didn't actually contain any pumpkin but that its name came solely from the "pumpkin spice" blend of spices used in North America to make all sorts of pumpkin-based desserts like the famous pumpkin pie.
3. I therefore wanted to create my version, which does contain real pumpkin in addition to the spices.
4. I also replaced part of the sugar with maple syrup to have a syrup with even more flavor  
Ingredients : I used maple syrup and pumpkin puree from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
5. I used Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
6. Preparation time: 10 minutes  
For about 100g of syrup: Ingredients : 200g of water 175g of maple syrup 100g of brown sugar 120g of pumpkin puree 1 teaspoon of vanilla extract 2 teaspoons of ground cinnamon 1 small teaspoon of ground ginger 1/2 teaspoon of ground nutmeg 2 ground cloves  
Recipe : Put all the ingredients in a small saucepan (you can adjust the spice quantities according to your taste), bring to a boil.
7. Then lower the heat and let it cook for a few minutes so that the syrup thickens slightly (be careful, it will thicken more as it cools, so it shouldn't be too syrupy at the end of cooking).
8. Let it cool, then pour it into a bottle and store it in the refrigerator.
9. You can keep it for about 3 weeks this way.
10. To use it in your hot drinks, it's very simple: pour about 2 tablespoons of syrup at the bottom of your cup.
11. Froth 100ml of milk, pour it over the syrup, then add a large espresso.
12. In iced version, just mix the syrup, coffee, milk, and a few ice cubes to treat yourself!

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