



## Pumpkin Spice Coffee Creamer

### Ingredients:

- 1 can Sweetened Condensed Milk
- 1 pint Half and Half
- Pumpkin Spice to taste
- Cinnamon to taste

### Instructions:

1. Pout both Sweetened Condensed Milk and Half and Half into your blender and blend them together until smooth. It may get frothy but that's ok...it will settle down.

\*\*\* Once you have blended these two together you have your base. From here you can add any flavors but today we are making Pumpkin Spice Creamer so the next steps will be strictly for that. \*\*\*

2. Add some of the Pumpkin Spice and Cinnamon. (Honestly I just did a couple shakes of both.) Blend it up and taste it. Remember you can always add more but you can't take it out...

3. After you have got the flavoring that you want you are technically done! YAY! You can throw some of that yumminess into your coffee and call it a day.

I don't necessarily drink coffee everyday and I didn't want my entire yummy coffee creamer to spoil so poured mine into ice cube trays and froze it! Now silly me I thought it would freeze totally overnight and be able to pop it out like an ice cube the next day into my coffee cup but I was wrong. It froze solid but not solid enough to pop out. I had to dig it out with a spoon. It was still yummy though even if it didn't 100% goes like I planned.