**Homemade Pumpkin Pie Spice**



As soon as we feel the first cool breeze of early fall, we start craving the comforting, warm flavors of pumpkin pie spice. Made with just 5 spices, it is endlessly adjustable to your tastes. Big fan of cloves? Me too! Add another 1/2 teaspoon or so of it, or any other spices you prefer. Just go easy on the nutmeg, as it is particularly strong.

**Can you substitute pumpkin pie spice for cinnamon?**

Yes! You can sub in pumpkin pie spice for cinnamon in any baked good. We think it'd be particularly good in our [classic cinnamon rolls](https://www.delish.com/cooking/recipe-ideas/a22813921/cinnamon-rolls-recipe/) or even mixed with sugar and dusted over [churros](https://www.delish.com/cooking/recipe-ideas/a27117110/easy-churros-recipe/) for a fall-flavored twist!

**How long will this spice mix last?**

As a general rule, spices stay fresh for about 4 years. (Though they will lose some of their potency as time goes on.) Make sure you're storing your spices in a cool, dark place, away from sunlight and tightly sealed.

**What other things can I use pumpkin pie spice for?**

Well, it goes without saying that this would make the best [pumpkin pie](https://www.delish.com/cooking/recipe-ideas/recipes/a55688/easy-homemade-pumpkin-pie-recipe-from-scratch/) EVER. You could also use it for [pumpkin spice lattes](https://www.delish.com/cooking/recipe-ideas/a21972026/pumpkin-spice-latte-recipe/), [pumpkin spice muffins](https://www.delish.com/cooking/recipe-ideas/a21960637/pumpkin-spice-muffins/), [sweet potato pie](https://www.delish.com/cooking/recipe-ideas/recipes/a55690/best-sweet-potato-pie-recipe/)... the list goes on and on. You could even stir it in to [homemade oatmeal](https://www.delish.com/cooking/a25308225/how-to-make-oatmeal/) for breakfast with a warm and cozy spin.

Now that you've got it, use it to make the best [Pumpkin Spice Latte](https://www.delish.com/cooking/recipe-ideas/a21972026/pumpkin-spice-latte-recipe/) ever.

**INGREDIENTS**

2 tbsp. ground cinnamon

2 tsp. ground ginger

1 tsp. ground cloves

1 tsp. ground allspice

1/2 tsp. ground nutmeg

**DIRECTIONS**

* Combine all ingredients in a small bowl. Stir to combine.



