

Origin

The origin of pumpkin spice dates back to the the Dutch East India Company. Most spices in today's blend —cinnamon, ginger, nutmeg, mace, cloves—are native to Southeast Asian islands. Some could be found exclusively on a few island groups that are now part of Indonesia. Known as the Spice Islands, their location was a closely guarded secret. The Dutch took control of the Spice Islands in the early-17th century. Those islands became integral to the success of the Dutch East India Company and the spread of those spices. Access to the spices inspired the Dutch to create blends such as speculaaskruiden, which is similar to pumpkin spice but also has cardamom and sometimes white pepper. The popularity of speculaaskruiden in Netherland desserts lead to the spices moving across borders.

By 1796, the spice blend had made its way to the New World, as evidenced by the first known cookbook to be written by an American, American Cookery by Amelia Simmons. It includes a pumpkin pie recipe. Her spice blend contains mace, nutmeg, and ginger.

<https://www.bhg.com/recipes/seasonal/pumpkin-spice-history/>

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Pumpkin Spice Spice World Kit



Next Kit: November 29
Cajun Seasoning



Uses

Pumpkin pie spice has many uses beyond pie. This warm combination of quintessential autumn spices like cinnamon, nutmeg, ginger, and cloves can be used in dishes both savory and sweet.

1. Add it to coffee: Mix pumpkin pie spice with your coffee grounds, or sprinkle it on your DIY Pumpkin Spice Latte (Just Like Starbucks!).
2. Mix it into whipped cream: And then dollop over pies from pumpkin to apple and pecan.
3. Make sweet spiced nuts: Perfect for afternoon snacks, parties, or gifts.

4. Try it in pasta: Sprinkle a dash of pumpkin spice onto pasta with brown butter, sage, butternut squash, and pine nuts.
5. Roast vegetables: Use pumpkin pie spice to season sweet vegetables like winter squash, sweet potatoes, and carrots.
6. Season popcorn: For inspiration, check out Pumpkin Spiced Popcorn from Jolly Mom and Cran-Apple White Chocolate Popcorn from Serious Eats.
7. Stir it into pancake batter: Use about 1/2 teaspoon per cup of batter.

<https://www.thekitchn.com/7-ways-to-use-pumpkin-pie-spice-130699>



Ingredients

Spices including Cinnamon, Cloves, Ginger, and Sugar.

The Best Homemade Pumpkin Spice Latte



- 2 cups milk (dairy or non-dairy)
- 2 tablespoons pumpkin puree, or more to taste. You can use canned or homemade.
- 1 to 3 tablespoons sugar, depending on how sweet you like it
- 1 tablespoon vanilla extract
- 1/2 teaspoon pumpkin pie spice, plus more for serving
- 1/2 cup strong hot coffee
- Whipped cream, for serving

DIRECTIONS

- Add milk, pumpkin puree, and sugar to a saucepan over medium heat. Heat until hot, but do not boil.
- Remove the saucepan from the heat and whisk in the vanilla, pumpkin pie spice, and the coffee.
- Divide the mixture between two mugs.
- Top with whipped cream and a sprinkle of pumpkin pie spice.

<https://www.inspiredtaste.net/8419/pumpkin-spice-latte-at-home-recipe/>