

COFFEE

PUMPKIN SIMPLE SYRUP

Pumpkin Simple Syrup Recipe

Recipe Type: Coffee Bar

Meal Components: None

Ingredients	12 fl oz	Stovetop Directions
Sugar, granulated	3/4 C + 2 T	<ol style="list-style-type: none">1. Heat sugar, water, pumpkin puree, and pumpkin spice in a medium saucepan over medium-high heat. Stir occasionally to keep sugar from sticking to the bottom. Bring the mixture to a simmer, 2 to 4 minutes or until sugar has completely dissolved. Remove from stovetop. Add vanilla extract.2. Cool syrup and store in airtight container in refrigerator. <p>CCP: Cool to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours.</p> <p>CCP: Hold at 41°F or below.</p> <p>CCP: No bare hand contact with ready to eat food.</p>
Water	1 C	
Pumpkin puree	1/4 C	
Pumpkin spice	2 tsp	
Vanilla extract	1 tsp	
Serving	Microwave Directions	
12 fl oz simple syrup per 1 gallon fat free white milk. 1 1/2 T syrup per 8 oz fat free white milk.	<ol style="list-style-type: none">1. Place sugar, water, pumpkin puree, and pumpkin spice in a microwave safe container.2. Heat for 2 minutes. Using potholders, safely remove syrup from microwave and stir. If sugar has not dissolved, continue to heat in 30 second increments until done.3. Add vanilla extract. Cool syrup and store in an airtight container in refrigerator. <p>CCP: Cool to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours.</p> <p>CCP: Hold at 41°F or below.</p> <p>CCP: No bare hand contact with ready to eat food.</p>	
Notes		
Store simple syrup in cooler up to one month. Make sure container is clean and airtight.		

Adapted from DairyMAX Coffee Bar Recipes

