

Pumpkin Spice Cream Soda



Servings: 6

For the Pumpkin Spice Syrup:

1 cup water

1 cup sugar

1 tablespoon pumpkin puree

1 teaspoon pumpkin pie spice

For the Soda:

sparkling water

whipped cream, for topping

pumpkin sprinkles, for topping

For the Pumpkin Spice Syrup:

In a sauce pan over medium heat combine water and sugar. Add pumpkin puree and pumpkin pie spice. Stir until everything is dissolved. Do not boil. Remove from heat and let cool for 20 minutes.

Pour the Pumpkin Spice Syrup into a mason jar and store in the fridge.

For the Soda:

Fill a glass with 1-ounce of pumpkin spice syrup. Top with sparkling water. Top with whipped cream and pumpkin sprinkles if you desire.

Serve

Per Serving (excluding unknown items): 131 Calories; trace Fat (0.3% calories from fat); trace Protein; 34g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium; 33g Total Sugars; 0mcg Vitamin D; 4mg Calcium; trace Iron; 8mg Potassium; 1mg Phosphorus. Exchanges: .