

Pumpkin Spice Mocktail

Ingredients (for 4 servings):

- 1 cup canned pumpkin puree
- 2 cups still (non-carbonated) apple cider
- 1 tablespoon pumpkin spice (you can also use ground cinnamon)
- 1/4 cup brown sugar (or maple syrup)
- 2 cups ginger ale (or, alternatively, coconut milk or almond milk if you prefer a creamy mocktail)
- 2 cups crushed ice
- cinnamon sticks (optional, for garnishing)

In a medium saucepan, combine the pumpkin puree, apple cider, pumpkin spice, and brown sugar. Bring the mixture to a gentle simmer over medium heat, stirring until the sugar has dissolved, about 3-4 minutes. Remove the saucepan from the heat and let the pumpkin mixture cool down to room temperature. Fill a glass halfway full with the crushed ice, then pour the pumpkin mixture over until the glass is about three-quarters full. Top the glass off with the ginger ale, stirring gently to combine. Repeat with the remaining glasses. Serve immediately and enjoy!

