

# Pumpkin Cream Cooler

Serves 4

- 1/2 cup brown sugar
- 2 teaspoons pumpkin pie spice, divided
- 2 tablespoons granulated sugar
- 1/2 cup tap water
- 2 cups half and half
- 2 tablespoons pumpkin puree
- 1/2 teaspoon vanilla extract
- Ice cubes

In a small saucepan over medium heat, combine the brown sugar, 1 teaspoon pumpkin pie spice, and 1/2 cup water. Stir until the sugar is dissolved and bring it to a boil. Remove from heat and cool for 30 minutes. Syrup can be stored in the refrigerator for up to 2 weeks.

Mix together the granulated sugar and remaining 1 teaspoon pumpkin pie spice and put it onto a shallow plate.

Pour 2 tablespoons of the pumpkin syrup onto a plate. Dip the rims of the glasses into the syrup and then into the spiced sugar. Set aside.

In a large measuring cup, combine the half-and-half, pumpkin puree, vanilla, and the rest of the syrup and whisk until well blended.

Pour into ice filled glasses.

Garnish with whipped cream and a sprinkle of nutmeg or pumpkin pie spice.