

Pumpkin Pie Daiquiri

As seen in the November/December issue of *Abilene* **scene**

Ingredients

- 2 ounces white rum
- 1/2 ounce fresh lime juice
- 1 1/2 tablespoons pumpkin purée
- 1/2–3/4 ounce simple syrup, to taste
- 1/4 teaspoon pumpkin pie spice

Directions

1. Add all ingredients to a cocktail shaker with ice and shake vigorously until well chilled. Double-strain into a chilled coupe.
2. Garnish with a small dollop of whipped cream and freshly grated nutmeg.

Erin's Notes:

- Make it a mocktail. For an alcohol-free version, swap the rum for 2 ounces of strongly brewed, chilled black tea. The tea adds a little tannin and depth while still letting the pumpkin and warm spices take center stage.