

DIY Fall Seasonal Creamers

<p><u>Salted Caramel</u></p> <p>2 boxes caramel Pudding mix</p> <p>½ cup sugar</p> <p>1 tbsp sea salt</p> <p>3 cups non dairy creamer</p> <p>Directions</p> <p>In food processor Add salt and sugar pulse until semi fine. Add rest of ingredients pulse a few times to blend. Store in airtight container</p>	<p><u>Pumpkin Spice Cheesecake</u></p> <p>1 box pumpkin spice Pudding mix</p> <p>1 box cheesecake Pudding mix</p> <p>½ cup sugar</p> <p>3 cups non dairy creamer</p> <p>Directions:</p> <p>In food processor Pulse all ingredients a few times . Store in airtight container.</p>
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To use add 2-5 Tbsp to hot coffee.

Caramel Brownie

1 box hershey chocolate pudding mix

1 Caramel pudding mix

$\frac{1}{2}$ cup sugar

3 cups non dairy creamer

Directions:

In food processor

Pulse all ingredients a few times . Store in airtight container.