

# Pumpkin Spice Martini

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## Servings: 8

*1 cup sugar*

*1 teaspoon pumpkin pie  
spice*

*3 cups vanilla vodka*

*1 splash chilled cream soda*

*8 maple leaf hard candies  
(for garnish) (optional)*

In a small pot over medium heat, mix together the sugar and pumpkin pie spice with one cup of water. Bring to a boil. Remove from the heat and allow to cool for one hour.

In a pitcher, add the vodka and half of the simple syrup. Stir until blended. Add a splash of cream soda.

Pour into chilled martini glasses. Add more pumpkin pie spice syrup, to taste, if necessary.

Garnish with maple candies, if desired.

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Per Serving (excluding unknown items): 98 Calories; trace Fat (0.3% calories from fat); trace Protein; 25g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 1 1/2 Other Carbohydrates.