

Starbucks Pumpkin Spice Latte Sachets: Making It at the Kettle

From the teas.co.uk wiki

Starbucks Pumpkin Spice Latte Sachets: Making It at the Kettle, in summary: A sweet, cinnamon-led limited-edition latte in four 24g sachets that needs only a kettle. Stir a paste first, top up to about 180ml once the kettle has rested thirty seconds, and buy it in autumn.

Last reviewed by the teas.co.uk team in September 2026.

Take the Limited Edition label literally: this pack turns up in autumn and has usually gone again by around February. In between, it is the seasonal coffee-shop order shrunk into a tear-open sachet, and it copes with the shrinking better than most.

Paste first, then top up

Nothing here is brewed. The sachet is reconstituted, every flavour was locked in when it was made, and the only task at home is to release it without spoiling it. Tip the powder into a mug, stir in just enough hot water to make a smooth paste, then fill to roughly 180ml and stir once more. Starting with a paste helps the powder dissolve evenly into a smooth, creamy mug.

After boiling, give the kettle about thirty seconds to settle, so you pour at close to 90 degrees instead of fully boiling water. The spice aroma rises the instant the water meets the powder and is strongest in the first half-minute, so do not leave the mug standing. Treat these as our suggestions; wherever the printed pack directions disagree, follow the pack.

Richer, and what cannot be changed

Made with water, it gives the drink as intended, creamy by sachet standards though never as full as a café latte made with real steamed milk. To enrich it, stir the paste with 40ml of hot water, then finish with 140ml of hot milk in place of the rest of the water. The mug comes out richer and rounder.

The one setting you cannot touch is sweetness, because it is mixed through the powder. If you drink coffee without sugar, this is not your pack. The coffee's role is to carry the spice rather than lead it: cinnamon does most of the work, the other warm baking spices sit behind, and the roast keeps quietly to the background,

which suits a drink like this even if it would not suit a coffee.

Four sachets, one season

Four 24g sachets add up to 96g of mix and four mugs, which makes this a pack for a handful of weekend treats rather than a working week. It is a sachet, so it needs no machine, and it is caffeinated, not a [decaf](#). Starbucks is a coffee house chain first, and packs like this exist to put a version of its counter drinks in a kitchen cupboard; this is its best-known seasonal one.

The name confuses people each autumn. Pumpkin spice refers to the spice blend used in pumpkin pie, so it tells you about cinnamon and warm spice rather than about vegetables. If you need to know whether this particular sachet contains anything from a pumpkin, the ingredient panel on the current pack is the place to look. For food, [chocolate](#) or plain butter works better than yet more spice.

The packs we stock

- [Starbucks Pumpkin Spice Latte Instant Coffee, Limited Edition, 4 x 24g](#) (barcode 8445291709096)

What to eat with it

- [Lu Le Petit Cookie with Chunky Rich Chocolate Chips, 184g](#): Chunky chocolate chips set cocoa against the cinnamon in the mug.
- [Oreo Vanilla Cookie Chocolate Sandwich Biscuit Twin Pack, 2 x 154g](#): A chocolate sandwich biscuit with a vanilla filling suits the creamy side of the drink.
- [Royal Dansk Danish Butter Cookies, 340g](#): Danish butter cookies keep things simple beside a sweet, spiced mug instead of adding more spice.

Elsewhere in the Starbucks range

- [Starbucks Americano House Blend By Nescafe Dolce Gusto, Coffee \(12 Servings\), 12 Pods](#)
- [Starbucks Blonde Espresso Roast by NESPRESSO Coffee, Blonde Roast, Box of 10, 53g](#)
- [Starbucks Breakfast Blend by Nespresso Medium Roast Coffee, 10 Capsules 56g](#)
- [Starbucks by Nescafé Dolce Gusto 12 x Madagascar Vanilla Macchiato Coffee \(6 Servings\)](#)
- [Starbucks by Nescafé Dolce Gusto 12 x White Mocha Coffee \(6 Servings\)](#)
- [Starbucks by Nespresso Blonde Espresso Roast Coffee, 10 Pods](#)

The full range is on the [Starbucks brand page](#).

FAQ

How many mugs does a pack of Starbucks Pumpkin Spice Latte make? Four. The pack holds four 24g sachets, 96g of mix in total, one mug per sachet.

What water temperature should I use? Close to 90 degrees. Leave the kettle for about thirty seconds after it boils, then pour.

Can I make it with milk instead of water? Partly. Stir the powder to a paste with 40ml of hot water, then add 140ml of hot milk for a richer mug; water alone gives the intended drink.

Does the name mean there is pumpkin in it? Not necessarily. Pumpkin spice names the spice blend of a pumpkin pie; for whether this sachet contains anything from a pumpkin, read the ingredient panel on the current pack.

When can you buy Starbucks Pumpkin Spice Latte sachets? It is a limited edition that arrives in autumn and usually disappears around February, so buy it while you can find it.

Curator's note: Make the paste properly and do not drown it. At about 180ml it tastes like the autumn order; in a full-size mug it loses its spice. Lee, teas.co.uk, Tunbridge Wells.

In short: Starbucks Pumpkin Spice Latte Sachets: Making It at the Kettle

Field	Detail
Brand	Starbucks
Packs we stock	Limited Edition, 4 x 24g
Category	Instant Coffee
Caffeine	caffeinated
Method	Paste first, then top up to about 180ml
Sweetness	Blended in, not adjustable
Buy it	In autumn, as a limited edition

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