

PUMPKIN spice latté

INGREDIENTS

1 can organic pumpkin puree	1/2 tsp ground nutmeg
1 tbsp cinnamon	1/2 tsp all spice
1/2 tsp ground ginger	4 tbsp pure maple syrup
	vanilla extract

STEPS

1. Empty your pumpkin puree into an appropriately sized mason jar, and add your dry spices one at a time tasting as you go to your preference. Throw a dash or two of vanilla extract in and stir. Add your pure maple syrup one tablespoon at a time to your desired sweetness.
2. Label and date your reusable lid with a dry erase marker, and store your puree in the fridge until you're ready to use it.
3. To make a pumpkin spice latte, simply add ~2tbsp (depending on your volume of milk and style of drink) of your puree to your milk pitcher before adding milk. Then add your milk, stir gently to incorporate, and start steaming!

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If you make a pumpkin spice latté using this recipe make sure to post about it and tag me on Instagram so I can see!