



Pumpkin Pie Latte

Servings: 1 tall latte glass OR 2 small coffee cups

Fall has arrived and that means - Pumpkin Time! Pumpkin spice, pumpkin pie, pumpkin cheesecake, pumpkin bread, pumpkin soup, pumpkin pasta, pumpkin carving.....everything pumpkin!!!

So what better way to start than a with deliciously creamy and rich Pumpkin Pie Latte, YES I said Pie and not Spice. This drink will instantly remind you of just that - Pumpkin Pie. So why not call it a Pumpkin Pie Latte?

Join the culinary MOOvement and give this recipe a go and let us know what you think :)



Ingredients

'Milk' Mixture

Oat Milk

Pumpkin Puree

Pumpkin Spice

Coffee, Strong Brewed

Maple Syrup

Brown Sugar

Salt

Measurements

6 ounces (I purchase Oatly at Ling & Sons)

1 1/2 tablespoons (I purchase canned at Ling & Sons or Do It Shaba)

1/4 teaspoon (make your own! [CLICK HERE](#))

3 ounces

1 tablespoon

1/2 teaspoon (optional)

1 pinch

1/2 teaspoon





Instructions:

1. **First for the Pumpkin Spice:** You can purchase Pumpkin Spice in pretty much every store BUT I highly recommend making your own Pumpkin Spice mix, it has 4 ingredients only, it will keep for at least 6 months and it just makes the latte so much better! [Click here for my recipe.](#)
Let's make a latte!
Brew yourself a strong Cup a Java!
2. **Add the Oat Milk, Pumpkin Puree and Pumpkin Spice to a small sauce pan and bring the mixture to a boil on medium heat.**
3. **In the meantime (that the 'milk mixture' is heating up) add the coffee, the maple syrup, the brown sugar (optional), the pinch of salt and the vanilla extract into a latte glass. Set aside.**
4. **Once the 'milk' mixture has reached boiling point, remove the pan from the heat and transfer the mixture to a blender (or Nutribullet). Blend on high speed for 10 to 20 seconds.**
5. **Add the 'milk' mixture to the coffee in the desired glass (remember to stir well with a spoon so all the sugar on the bottom is well incorporated).**

ENJOY!!!

