



**Better than Starbucks!**

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**Kiss Your Food**  
Keeping it Simple and Sustainable

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<http://www.kissyourfood.com>



## Pumpkin Spice Latte\*

1 serving

10 minutes

### Ingredients

1/2 cup Coffee, Black  
2 tbsps Pureed Pumpkin  
1 tbsp Maple Syrup  
1/2 tsp Pumpkin Pie Spice  
3/4 cup Unsweetened Almond Milk  
1/2 tsp Vanilla Extract

### Directions

- 1 Brew your coffee and set aside.
- 2 In a saucepan over medium heat, stir the pumpkin, maple syrup, and pumpkin pie spice until combined. Slowly whisk in almond milk. Bring mixture to a low simmer while stirring occasionally, then remove from heat. Stir in vanilla extract.
- 3 Transfer milk mixture to a blender and pulse several times until foamy and frothy. (You can also use a hand-held immersion blender instead.)
- 4 Add milk mixture to your hot coffee. You may want to use a spoon to gently hold back the frothy top layer while pouring. Top your latte with this remaining froth.
- 5 Finish with a dollop of whipped cream or coconut whipped cream (optional) and sprinkle with additional pumpkin pie spice. Enjoy!

### Notes

**No Almond Milk:** Use dairy, oat, or coconut milk instead.

**No Blender:** Whisk vigorously by hand when the milk mixture starts to simmer on the stove. FYI, this will not create the same froth as a blender or immersion blender but still tasty!

**Pumpkin Lover:** Add an extra 1 tbsp of pureed pumpkin per serving.

**Want it Sweeter?:** You can increase or decrease the sweetness by adjusting the maple syrup.

**Homemade Pumpkin Spice:** Mix 1/4 cup ground cinnamon, 4 tsp ground nutmeg, 4 tsp ground ginger, and 1 tbsp ground allspice. Store in an air-tight container.

**Don't Drink Coffee?:** Replace coffee with additional almond milk.