

## **Pumpkin Spice Latte**

*Serves: 1*

### **What you need**

- 2 tbsp. pumpkin puree
- 1/2 tsp. pumpkin pie spice, plus more for garnish
- 1/2 cup Califia Pumpkin Spice Almond & Coconut Creamer
- 1/2 tsp. vanilla extract
- 1 to 2 tsp. maple syrup (or your sweetener of choice) \*optional
- 1 cup of strong brewed coffee

### **Instructions**

Make a cup of strong brewed coffee and set aside.

Heat the pumpkin puree and pumpkin pie spice in a small saucepan over medium heat, stirring constantly until hot, about two minutes. Whisk in Califia Pumpkin Spice Creamer, vanilla extract, and maple syrup and warm gently, stirring often.

Once heated, pour the mixture over the cup of coffee. While totally optional, top with whipped cream and a dash of pumpkin pie spice. Enjoy!

*Note: If you want to keep this recipe dairy-free, skip the whipped cream and use a milk frother to make the mixture foamy, then pour over the coffee.*