

Pumpkin Spice Latte by Lynn's Recipes



Lynn demonstrates how to make a great drink for the Fall, a Pumpkin Spice Latte. This is a very popular drink this time of year and is super easy and less expensive to make at home.

Ingredients:

- 2 cups milk
- 2 Tablespoons canned pumpkin
- 2 Tablespoons sugar
- 2 Tablespoons vanilla extract
- ½ teaspoon pumpkin pie spice
- ½ cup brewed espresso or ¾ cup strong brewed coffee
- Whipped cream, for topping, if desired
- Cinnamon, for topping, if desired

Add the espresso or coffee and milk to a saucepan. Whisk in the pumpkin, spices, sugar and vanilla. Continue to whisk, while it comes to a boil, making it a frothy mixture.

Ladle into mugs and top with whipped cream and a sprinkling of cinnamon, if desired.

[Link to Aroma Induction Hot Plate](#)

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

Pumpkin Spice Latte by Lynn's Recipes

[Facebook](#)

[Instagram](#)

Lynn's Recipes: September 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)