

Pumpkin Spice Latte (Vegan)

Prep Time: 5 minutes
Cook Time: 5 minutes
Servings: 2
Storage: 5 days
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This Vegan Pumpkin Spice Latte is plant-based and uses only unrefined sweeteners. Plus, it **actually** contains pumpkin!

Ingredients

- 2 cups unsweetened almond milk or other non-dairy milk
- ¼ cup pumpkin puree
- ¼ cup coconut milk
- 3-4 TBSP maple syrup (optional)
- 2 TBSP vanilla extract
- ¼ - ½ teaspoon CC Savory Pumpkin Spice* to taste (plus more for garnish)
- 2/3 cup strongly brewed hot coffee

Instructions

Whisk together the almond milk, pumpkin puree, coconut milk, maple syrup, and vanilla extract in a medium saucepan over medium heat. Heat until steam rises from the edges of the pan, about five minutes.

Remove from the heat and stir in the pumpkin pie spice and coffee. Whisk rapidly until the mixture is frothy (or use an immersion blender for extra foam).

Pour into mugs and sprinkle with a little pumpkin pie spice. Serve hot.

Notes

Adding coconut milk makes this latte extra creamy and decadent.

Using two tablespoons of regular vanilla extract does add some alcohol to this drink. Use an alcohol-free, glycerin-based extract if needed.

*If you do not have pumpkin pie spice, use 1/4 teaspoon cinnamon and one small pinch each of allspice, cloves, ginger, and nutmeg (or just cinnamon if you're low on spices!).

CC's S.O.U.L. Food

Chef Chandra's Seasonal/Sustainable, Organic, Unprocessed, and Local Food

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