

# Spicy Pumpkin Latte



This recipe rivals the Pumpkin Spice Latte created by that Seattle-based coffeehouse chain that we all know so well. You can make your own Spicy Pumpkin Latte in the coziness of your home for many pennies less using our Fiery Sweet Mesquite honey. The honied-habanero heat adds a warm internal afterglow to this pumpkin beverage.

## **Ingredients**

1 ⅓ cup almond milk (sweetened)  
½ cup pumpkin puree  
3 tbsp extra strong coffee  
2 tbsp Fiery Sweet Mesquite honey  
2 tbsp sugar  
1 tbsp whipped cream (plus extra to top off latte)  
1 tsp pumpkin pie spices  
½ tsp vanilla extract  
½ tsp almond extract

## **Instructions**

Using a small saucepan over medium heat, whisk together almond milk, pumpkin puree and coffee. Add honey and whipped cream and whisk to combine the ingredients. Add sugar, pumpkin pie spices, vanilla extract and almond extract. Continue whisking the mixture until the temperature reaches near boiling. Remove from heat and use ladle to spoon into mugs. Dollop a spoonful of whipped cream on top of your Spicy Pumpkin Latte to finish it off.

Serves two.