

# Pumpkin Spice Latte Recipe



**PREP TIME:**  
1 MINUTES

**COOK TIME:**  
9 MINUTE

**TOTAL TIME:**  
10 MINUTES

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 1 Serving

## Ingredients:

- 6 oz. Strong Coffee (Brewed)
- 1 ½ TBSP Pumpkin Puree
- ½ Teaspoon Pumpkin Pie Spice (or equal parts – cinnamon, ginger, cloves, nutmeg)
- 1 Cup Unsweetened Almond Milk (or dairy free milk of choice)
- 1 ½ Teaspoon Monkfruit Sweetener
- ½ Teaspoon Pure Vanilla Extract
- 3 TBSP Unsweetened Non-Dairy Coffee Creamer
- ½ Teaspoon Monkfruit Sweetener
- ½ Teaspoon Konjac Root Extract (aka PGX) – *to thicken cream on top*

## Instructions:

1. In a small pot, add pumpkin puree, pumpkin pie spice and Monkfruit sweetener.
2. Stir & allow to warm up for 2-3 minutes.
3. Next add almond milk to pot, stir & warm another 5 minutes. Remove from heat before boiling.
4. In the meantime, brew your coffee. Set aside
5. Stir in vanilla extract to pumpkin/almond milk mixture.
6. In a large coffee mug with your strong brewed coffee, add the milk mixture. Set pot aside.
7. For the faux whipped cream: Add dairy free coffee creamer, ½ tsp Monkfruit to same pot. Warm up 1-2 minutes (will warm up very quickly).
8. Then add the konjac root. Use frother & blend until gets thick.
9. Pour over coffee & sprinkle with cinnamon or pumpkin pie spice. Enjoy!

**\*Try and use all organic ingredients if possible.**