GROUND'S SPICED PUMPKIN LATTE RECIPE

INGREDIENTS

1/2 C WHOLE MILK
1 1/2 T PACKED BROWN SUGAR
2 T CANNED PUMPKIN PUREE
1/2 TSP. PUMPKIN PIE SPICE (OPTIONAL: PLUS DASH
FOR GARNISH)
1/2 C STRONG BREWED COFFEE

WHIPPED CREAM FOR GARNISH (OPTIONAL: SPOOKY SPRINKLES)

Whisk the milk, pumpkin puree, and brown sugar in a saucepan over medium heat. Stir the mixture until it begins to steam, but make sure not to let it boil. Remove the saucepan from the heating element and whisk in the pumpkin-pie spice and coffee until the mixture is frothy.

Garnish with whipped cream and a dash of pumpkin pie spice or autumn-themed sprinkles.

Read Druid, a Doyle Witch novellette in Cold Cases and Haunted Places available for the Kindle: https://amzn.to/33dNQfn

