

ICED PUMPKIN CARAMEL OAT MILK LATTE

INGREDIENTS:

1 tsp pumpkin purée
1 tsp maple syrup
Dash of cinnamon
1 tsp LorAnn Oils sugar free caramel emulsion or caramel sauce
1 cup Oat milk
Espresso shots or instant coffee (as per your preference)
Ice cubes



DIRECTIONS:

1. Ensure all ingredients are ready for a smooth preparation. Prepare your espresso or instant coffee by brewing espresso shots or making a strong cup of instant coffee and allowing it to cool.
2. In a blender, combine pumpkin purée, maple syrup, cinnamon, caramel emulsion, and oatmilk. Blend until the mixture is smooth and well combined.
3. Fill a tall glass with ice cubes and pour the espresso shots or prepared instant coffee over the ice.
4. Pour the sweet oat milk mixture into the glass, creating a beautiful swirl of flavors.
5. Stir the latte gently to ensure all the flavors are well combined.
6. Enjoy your Iced Pumpkin Caramel Oat Milk Latte!