

Crock Pot Gingerbread Latte

As found at www.crockpot365.blogspot.com



4 cups milk (1% or lower is best to avoid curdling)
½ cup white sugar
2 tsp ground ginger
2 tsp vanilla extract
1 tsp ground cinnamon
¼ tsp ground cloves
½ tsp nutmeg
Cinnamon stick & whipped cream for garnish
Strong coffee or espresso

Put the milk into your crockpot, and whisk in the dried spices. Don't add the coffee.

Cover and cook on low for 3 hours, or high for 1-2. The milk should be quite hot, but if your crockpot tends to get hot enough to boil, keep an eye on it. Don't let the milk boil.

Pour mug half full of hot coffee or espresso. Fill rest of the way with latte mixture. Garnish with whipped cream and a cinnamon stick.