

Pumpkin Spice Latte

Adapted from a recipe found at gimmesomeoven.com



½ gallon whole milk
2 cups brown sugar
1 cup pumpkin puree
1 Tbsp pumpkin pie spice
1 Tbsp vanilla
Fresh-brewed coffee

In a large pot, mix together milk, brown sugar, pumpkin, pie spice and vanilla. Simmer over med-low heat for 20 minutes; do not boil. Using a stick blender, blend the milk mixture for 2-3 minutes until well combined and frothy on top. Mix with equal amount of fresh coffee. Garnish with whipped cream and a sprinkle of cinnamon.

