



Gingerbread latte



Looking for a gingerbread latte recipe?

"This is a fun winter coffee to have because it's full of warming spices."

Ingredients

- ½ tsp ground ginger
- ¼ tsp ground cinnamon
- a small pinch ground nutmeg
- 1 tsp (or more according to taste) soft brown sugar
- 2 drops vanilla essence or extract
- 60ml double espresso
- 250ml milk of your choice
- to serve vegan whipped cream
- to sprinkle crushed gingersnap biscuits

Method

STEP 1

Put the ground ginger, cinnamon, nutmeg, sugar and vanilla into a mug or 300ml cup. Add the espresso and mix ingredients into a wet syrupy paste (or you can use a drop of boiling water or hot milk to help the sugar dissolve).

STEP 2

Steam your milk. If you are not using a steam wand or milk frother you could heat some milk in a pot or microwave and put it in a French press. Carefully plunge the filter in an up/down motion to push air through the hot milk to get foamy milk.

STEP 3

Pour heated textured milk into your cup so that the syrup mixes with the milk. Dollop some whipped cream on top and dust with ginger and/or cinnamon. Add some crushed gingersnap biscuits on top for extra gingery goodness.

Nutrition

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
183	6.1g	3.8g	21.9g	18.1g	0.9g	9g	0.4g