

PUMPKIN SPICE COFFEE CREAMER

Gluten Free • Dairy Free • Delicious

Perfect to swirl into your morning cup, this creamer is vegan, dairy free, and gluten free, and is flexible enough to use whatever non-dairy milk beverage you like best.

Ingredients

- 2 cups unsweetened almond milk
- 1-15 oz. can full fat coconut milk
- 1/2 cup agave syrup
- 1/2 cup pure pumpkin puree
- 1 Tablespoon pure vanilla extract
- 4 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- 1 teaspoon ground nutmeg
- 1/8 teaspoon kosher salt

Method

1. Add all ingredients to a medium sauce pan. Set over medium heat and whisk constantly.
2. Heat until steaming, whisking constantly. Remove from heat.
3. Add vanilla extract; whisk to combine.
4. Pour creamer into a clean, empty bottle. Let cool on the counter, then store in the refrigerator until ready to use.
5. The creamer will keep for about two weeks. It will thicken slightly as it chills, so make sure to shake well every time you use it.

Notes

- For a nut-free version, use your favorite unsweetened, non-dairy milk beverage.
- Not a fan of agave syrup? Use maple syrup instead (or honey, for a non-vegan version).
- For an unsweetened version, simply omit the agave syrup.
- Want even more pumpkin flavor? Add up to an additional 1/2 cup pumpkin puree.

