

# GINGERBREAD LATTE

*ADAPTED FROM DANIELLE WALKER'S COOKBOOK, CELEBRATIONS*

PREP 2 MIN / COOK 5 MIN



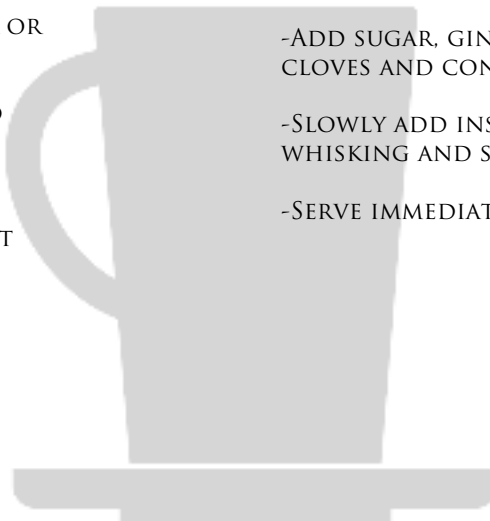
## INGREDIENTS:

1½ C COCONUT MILK OR MILK OF CHOICE  
1 TSPN STEVIA BROWN SUGAR OR SWEETNER OF CHOICE  
½ TSPN GINGER, GROUND  
¼ TSPN CINNAMON, GROUND  
⅛ TSPN NUTMEG, GROUND  
⅛ TSPN CLOVES, GROUND

1 TSPN OR PACKET OF INSTANT COFFEE

## DIRECTIONS:

- IN A SMALL SAUCEPAN OVER MEDIUM HEAT, BRING THE
- ADD SUGAR, GINGER, CINNAMON, NUTMEG, AND CLOVES AND CONTINUE TO WHISK UNTIL COMBINED.
- SLOWLY ADD INSTANT COFFEE GRANULES WHILE WHISKING AND SIMMER FOR 30 SECONDS.
- SERVE IMMEDIATELY.



NOTES: SHORTCUT – PLACE ALL OF THE INGREDIENTS IN A MICROWAVE SAFE CUP OR BOWL. HEAT ON HIGH FOR 2 MIN (OR UNTIL COFFEE IS HOT, TAKING CARE TO USE PRECAUTIONS WHEN HEATING UP LIQUIDS).