

Pumpkin-Spice Latte Syrup

Adapted from Bon Appetite Magazine

Yield: ~2 1/2 cups

Ingredients:

- 1 1/2 cups Water
- 1 6-inch Cinnamon Stick
- 1 1/2-inch Piece Fresh Ginger
- 3 Whole Cloves
- 1 cup Pumpkin Puree
- 1 300mL can Sweetened Condensed Milk
- 1/2 cup 35% Cream
- 2 tbsp. Maple Syrup
- 1/8 tsp. Salt
- 1/2 tsp. Vanilla
- 1/4 tsp. Ground Nutmeg

Directions:

1. In a large pot combine water, cinnamon, ginger, and cloves. Bring to a boil over medium-high heat letting the water evaporate until there is about 1/2 cup left.
2. In a bowl, combine the pumpkin puree, condensed milk, cream, maple syrup and salt; then whisk into the pot stirring frequently until thick and pudding like, making sure it does not burn.
3. Whisk in vanilla and nutmeg.
4. Strain syrup through a fine mesh sieve to remove the spices.
5. Serve as you wish in regular coffee or espresso latte, usually about 2-4 tbsp. per serving depending on how sweet you like it. Store in container and refrigerate.