

# *Dairy-Free Spiced Latte Recipe*

## **The Ingredients:**

- **3 tablespoons of ground espresso coffee**
- **1-1/2 cups cold water**
- **1-1/3 cups almond milk or plant-based milk (it could also be amazing with oat milk)**
- **2 tablespoons of honey or agave syrup**
- **1/4 teaspoon ground organic ginger**
- **1/4 teaspoon ground organic cinnamon**
- **1/8 teaspoon ground organic nutmeg**
- **1/8 teaspoon ground organic cloves**

## **Instructions:**

- 1.) Place ground espresso coffee in the filter of a drip coffeemaker. Add water; brew according to manufacturer's instructions. Or prepare your espresso per usual methods.
- 2.) In a small saucepan. Combine the milk, honey or agave, and spices. Cook and stir over medium heat until steaming. Remove from the heat. Be careful! Transfer to a blender (or use frother). Cover and process for 15 seconds or until foamy.
- 3.) Pour espresso coffee into mugs, then divide froth/whip spiced milk among 2-3 mugs. Pour into espresso coffee. Garnish with cinnamon art :) )

**Servings: 2-3 cups**

