

Bourbon Cream Pumpkin Spice Latte

*Cocktail
Recipes*

Ingredients:

- 2 oz Buffalo Trace Bourbon Cream
- 1 cup milk (whole or 2% milk works best)
- 2 tablespoons pumpkin puree
- 1 to 2 tablespoons sugar (adjust to taste)
- 1/2 teaspoon pumpkin pie spice, plus more for garnish
- 1/2 teaspoon vanilla extract
- 1 shot of espresso or 1/2 cup strong brewed coffee
- Whipped cream (optional for topping)



Instructions:

1. Heat the Milk and Pumpkin Puree: In a small saucepan over medium heat, combine the milk and pumpkin puree. Heat until hot, but do not boil.
2. Add Sugar and Pumpkin Pie Spice: Add the sugar and pumpkin pie spice to the milk mixture, stirring until the sugar is dissolved.
3. Remove from Heat and Add Vanilla: Remove the saucepan from the heat and stir in the vanilla extract.
4. Prepare Espresso or Coffee: Brew a shot of espresso or make a 1/2 cup of strong brewed coffee.
5. Froth the Milk Mixture: If you have a milk frother, use it to froth the milk mixture until it's creamy and foamy. If you don't have a frother, you can whisk the mixture vigorously by hand or blend it for a few seconds until it's foamy.
6. Add the Espresso or Coffee to a Mug: Pour the espresso or coffee into a large mug.
7. Add the Bourbon Cream: Pour the Buffalo Trace Bourbon Cream into the mug with the coffee.
8. Add the Frothed Milk Mixture: Pour the frothed milk mixture over the bourbon cream and coffee.
9. Garnish (Optional): Top with whipped cream and a sprinkle of pumpkin pie spice, if desired.
10. Serve and Enjoy: Your Bourbon Cream Pumpkin Spice Latte is ready to be enjoyed!

