



Pumpkin Spice Latte

A dairy-free, pumpkin pie-inspired latte made with coconut cream

Featuring: 2200 Coconut Cream

Recipe

Ingredients

Espresso
 2200 Aseptic Coconut Cream, No Stabilizers
 Pumpkin Puree
 Water
 Sugar
 Vanilla Extract
 Pumpkin Pie Spice
 Total

Percent (w/w)

42.32%
 37.03%
 6.35%
 5.64%
 5.64%
 2.82%
 0.20%
 100.00%

Directions

1. Measure all ingredients. Combine all of the ingredients except for the espresso shot into a bowl. Whisk well and make sure all ingredients are incorporated.
2. Pour the mixture into a pot and bring to a boil. Once the mixture has come to a boil, remove from heat
3. Brew the espresso. Once the espresso is done, pour into a mug.
4. Pour the pumpkin spice mixture into the same mug, on top of the coffee.
5. Top with non-dairy whipped cream and additional pumpkin pie spice.

Technical Data

pH: 5.54

Percent Fat from Coconut Cream: 8.89%

Disclaimer

The formulas created by iTropicals Innovation Department are for creative and inspirational purposes only. While formulas are created and tested at iTropicals, individual results of preparation may vary. Nutritional information provided is strictly for informational purposes and we cannot guarantee the accuracy of these figures. Be advised that some formulas may contain allergens. Formulas are not tested for any technical data aside from pH, Brix, and in some cases, juice content. It is up to the discretion of the user to validate any information provided including but not limited to, technical and nutritional data, potential shelf-life and storage requirements of the finished formula.