

MAPLE PECAN LATTE

- 1.5 ounces Espresso El Caminante San Lucas
- 2 tablespoons maple syrup or maple flavored syrup
- 1 cup frothed or steamed milk
- 2 tablespoons whipped cream
- 1 teaspoon chopped pecans



Instructions:

- Pour Espresso El Caminante San Lucas and maple syrup in a mug
- Add steamed milk and stir to combine
- Top with whipped cream and chopped pecans



Maple Pecan Sauce (makes about 1 cup)

- ½ cup maple syrup
- ¼ cup lightly packed brown sugar
- ½ cup heavy cream
- 1 tablespoon unsalted butter
- 2 teaspoons quality vanilla extract
- ½ cup pecan butter
- 2 tablespoons condensed milk
- 1 pinch salt



Sauce Instructions

- In a medium saucepan, combine the maple syrup, brown sugar, heavy cream, butter and vanilla extract. Cook over medium heat, stirring with a wooden spoon until the sugar has dissolved.
- Turn the heat up to medium-high and continue to cook, stirring as the mixture bubbles, for about 4 minutes. Make sure you stir the bottom of the pan so it does not burn. The mixture is done when it is thick enough to coat the spoon.
- Remove from heat and stir in the pecan butter, condensed milk and salt.

