



PUMPKIN SPICE LATTE



- 4 ounces Espresso El Caminante San Lucas
- 4 ounces milk warmed and frothed
- 3 tablespoons pumpkin syrup
- 2 tablespoons whipped cream



1. Prepare 4 ounces of Espresso El Caminante San Lucas.
 2. In a coffee cup, place 2 to 3 tablespoons of pumpkin syrup then add coffee.
 3. Gently pour the frothed milk over the Espresso El Caminante San Lucas and stir gently.
 4. If desired, top with whipped cream and a dash of ground nutmeg.
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PUMPKIN SPICE SYRUP



- 2 1/2 cups water
 - 1 tablespoon ground nutmeg
 - 3 cinnamon sticks or 1 1/2 tablespoons ground cinnamon
 - 1/2 inch fresh ginger or 1/2 teaspoon ground ginger
 - 1 cup sugar
 - 3 tablespoons canned pumpkin
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- Combine spices and water in a medium-sized saucepan. Bring water to a boil, and then turn down the water with spices to simmer. Allow the spiced water to simmer for 20 minutes.
 - Strain out spices by pouring the water through a coffee filter. You want the seasoned water to be free of spices.
 - Place spice-flavored water back into the pan and add sugar and pumpkin mix well. Simmer this for another 10 minutes.
 - This will yield about 1 pint of pumpkin spice syrup.
 - Store in an airtight container in the refrigerator.