



a better world begins on your plate

**plant-based  
eating**  
ANIMAL PROTECTION  
OF NEW MEXICO

## Pumpkin Spice Latte



The ever-popular Pumpkin Spice Latte (also known as a PSL) can be difficult to find available in a plant-based version. Fear not, we have a simple recipe for you to create a delicious PSL that you will swear came from a coffee shop. Release your inner barista and enjoy!

### For Pumpkin Sauce:

1 cup plant-based half-n-half  
5 Tbsp Pumpkin Puree  
½ tsp Vanilla Extract  
1 tsp Pumpkin Pie Spice  
1-2 tsp Agave Syrup  
Dash of Salt

### For Latte:

¼ cup soy milk  
4-6 oz brewed coffee\*  
1½ Tbs Pumpkin sauce

\*Your choice of coffee and strength.  
Suggested coffee is dark roast or ½ Tbs.  
extra coffee grounds per 6 oz. of water.

1. Brew coffee. Set aside.
2. In blender, combine all ingredients for sauce mix and blend for at least 1 minute, until well blended. Set aside.
3. Serve 4-6 oz coffee (depending on preference of flavor).
4. Add pumpkin sauce and milk and mix. (Pumpkin sauce and milk can be frothed separately before adding to coffee if desired)
5. Add additional sweetener of choice, if desired.
6. Garnish with plant-based whipped topping and pumpkin pie spice, if desired.

Recipe by Angel Quintana