

PUMPKIN ELDERBERRY TURMERIC LATTE



Ingredients:

- 2 TBS Elderberry Turmeric Golden Chai Tea
- 1/2 cup boiling water
- 1 1/2 TBS Pumpkin Spice Syrup Pinch of sugar for a sweeter latte (optional)
- 1 1/2 cups whole milk

Pour boiling water over loose tea and steep for 5-7 minutes. Strain the tea and pour it into a large mug. Heat and froth milk using a milk frother. If you don't have a frother, you can heat the milk in a saucepan and then pour it into a French press. Press the plunger up and down several times until you have thick foam at the top of the milk. Stir in the pumpkin spice syrup into the large mug and then fill to the top with the hot milk. Garnish with ground cinnamon and sugar (optional) and serve immediately. Enjoy!

Recipe by Stephanie Echols

Alternative Pumpkin Option: You can switch out the Pumpkin Spice Syrup with Pumpkin Pie Seasoning or Pumpkin Puree. Both options might need a bit of sweetener added to your cup.

We hope you enjoy this twist on the Pumpkin Spice Latte with a bit of Elderberry added in for the immune boost that we all need this time of year!