

## **Pumpkin Spice Latte**

Save some money, calories, and sugars by making your own at-home PSL with 6 basic ingredients. Now, of course, there are two optional ingredients: protein powder and/or whipped topping. For those who struggle with protein intake, the powder could be an easy way to increase protein intake. I even reveal the key to making NON clumpy protein-packed latte. As for the whipped topping if you enjoy it then have some. If not, don't. Regardless, this latte is packed with spice and pumpkin for a lovely day.

## **Ingredients:**

1 cup Strong coffee, HOT

2 cups Milk of choice, HOT (2% or a creamy non-dairy option work best; I used

unsweetened almond)

2 tbsp Stevia

1 tsp Vanilla extract

1 tsp Pumpkin pie spice (more for stronger flavor)

1 tbsp Pure pumpkin puree (can be canned or homemade)

Optional

1 scoop Protein Isolate (I use Vanilla Whey Isolate, but feel free to use another

flavor/type of protein)

1 tbsp Whipped topping

## **Directions:**

- 1. Place all ingredients into an electrical blender, except the whipped topping. Blend on high for 20-30 seconds. I have the Ninja Blender with the individual cup, so I use that. This method also makes the top a little frothy (YUM). If you do not have a blender, add all ingredients into a saucepan, whisk together, and heat over medium high until boilingthen, remove from heat.
- 2. Pour and divide between two cups. If using whipped topping, add that to the top now. Sprinkle a little bit of pumpkin spice on the top and serve! Enjoy.

Servings: 2 lattes

Serving size: 12 oz latte (does not include optional additions)

| Pumpkin Spice Latte   |                  |                |
|---|------------------|----------------|
| Nutrition Facts Serving Size: 1 Serving   |                  |                |
| Amount Per Servi  | ng               | % Daily Value* |
| Calories  | 55.4 kcal        | 3 %            |
| Total Fat   | 2.5 g            | 4 %            |
| Saturated Fat   | 0.3 g            | 1 %            |
| Trans Fat   | 0 g              |                |
| Cholesterol   | 0 mg             | 0 %            |
| Sodium  | 176.1 mg         | 7 %            |
| Total Carbohydrat   | t <b>e</b> 6.6 g | 2 %            |
| Dietary Fiber   | 1.3 g            | 5 %            |
| Sugars  | 2.7 g            |                |
| Protein   | 1.2 g            | 2 %            |
| Vitamin A   | 16 % • Vitamin C | 1 %            |
| Calcium   | 45 % • Iron      | 5 %            |
| * Percent Daily Values are based on a 2,000 calorie diet. Your<br>daily values may be higher or lower depending on your calorie<br>needs. |                  |                |
| Full Info at cronometer.com   |                  |                |