



Caramel Pumpkin Spice Latte

Wolf Coffee System

Yield: 2 servings

Ingredients:

- 2 cups whole milk
- 2 Tbsp pumpkin puree
- 1 Tbsp pure vanilla extract
- ½ tsp pumpkin pie spice, plus more for dusting
- 1 single espresso, brewed from the Wolf Coffee Maker
- Sweetened Whipped Cream, for the topping
- 1Tbsp caramel sauce (homemade, or store bought)

Directions:

1. In a medium sized bowl whisk together the milk, pumpkin puree, vanilla and pumpkin pie spice. Pour the mixture into the Wolf Coffee System milk container. Adjust the froth regulator to the latte setting.
2. Connect the milk container to the coffee system. (You must remove the waterspout to do so) Select espresso and strength level that is desired (I recommend strong to extra strong). Place a coffee mug under the coffee dispenser spouts. Make sure the milk dispenser spout is over the mug as to avoid spillage.
3. Press the far-right button for specialty drinks and then choose the latte setting. Press start to initiate the latte process.
4. Once the milk and espresso has been dispensed into the mug, add the whipped cream to the top of the latte. Then drizzle the caramel and sprinkle some more pumpkin pie spice on top. Repeat the process for another cup...serve and enjoy!