



Gingerbread latte

One large cup

2 dl strong coffee
1.5 dl almond milk (works fine with regular)
1 teaspoon gingerbread spices
2 teaspoons agave syrup
(a pinched vanilla powder)
gingerbread cookies

How to make:

Brew the coffee as usual. Heat the almond milk in a saucepan, it should not start to boil.

Whisk the almond milk to a foam, works perfect with a battery-powered mini whisk from IKEA.

3) Mix the syrup and gingerbread spices in the coffee, stirring until dissolved. Pour over the almond milk.

4) Top with gingerbread spice or cinnamon and crumbled gingerbread.

Enjoy!

