

# Cleo Coyle's Pumpkin Spice Latte

Photos and text © Alice Alfonsi who writes  
[The Coffeehouse Mysteries](#) as Cleo Coyle in  
collaboration with her husband, Marc Cerasini



*Every fall, Marc and I enjoy the flavor of pumpkin in so many dishes, even in our coffee mugs. With this recipe, you can whip up a pumpkin spice latte in your own kitchen, with or without an espresso machine. While some coffeehouses use only pumpkin spice syrup, we like to use real pumpkin. The flavor from the real pumpkin tastes more natural and creates a lovely drink. We hope you enjoy it! ~ Cleo*

*Makes 1 serving*

## Ingredients:

- 2 teaspoons pumpkin purée (*canned is fine*)
- 1/4 teaspoon pumpkin pie spice (*\*see note at end of recipe to make your own*)
- 1/4 teaspoon pure vanilla extract
- 1-1/2 teaspoons granulated sugar
- 1 shot (3 tablespoons) hot espresso or double-strength coffee  
(*\*\*see note at end of recipe on making double-strength coffee*)
- 2/3 cup cold milk
- Cinnamon stick
- Whipped cream and a bit more pumpkin pie spice for topping

## Directions:

**Step 1:** In an 8-ounce mug combine pumpkin purée, pumpkin pie spice, vanilla extract, and sugar. Pour the hot espresso (or double-strength coffee\*\*) into the mug. Stir well to blend the flavors.



For a free recipe guide to  
Cleo's new mystery,  
***Dead to the Last Drop,***  
[click here.](#)

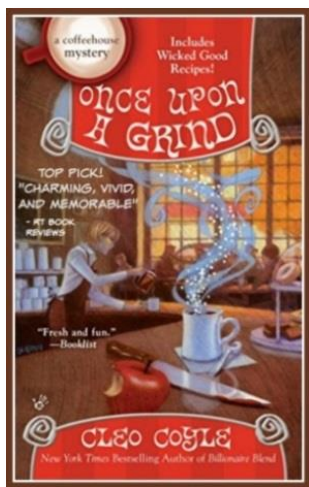
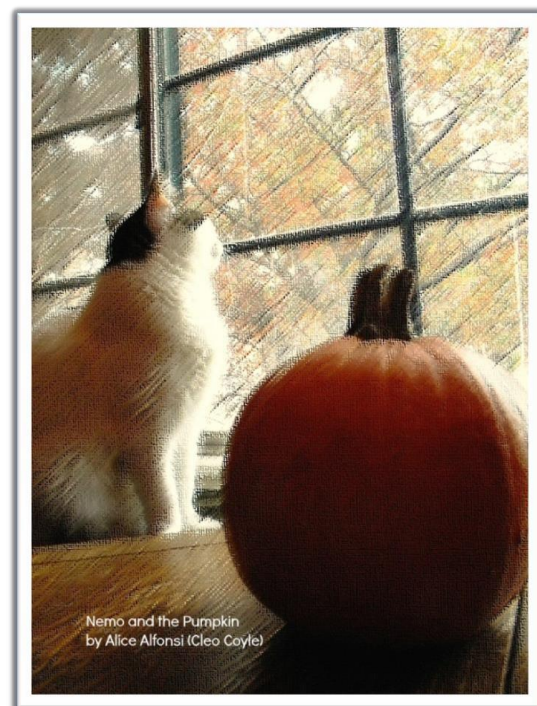
**Step 2:** Froth up the milk using an espresso machine steam wand. OR simply warm the milk in a saucepan over very low heat (do not allow milk to boil or you'll get a scorched taste), and then froth with a whisk, hand blender, or electric mixer.

**Step 3:** Using a spoon, hold back the foam in your pitcher or saucepan as you pour the steamed milk fluid into the hot espresso. Add a cinnamon stick and stir to mix the flavors. Top with foamed milk and whipped cream. Finish with a light sprinkling of pumpkin pie spice.

**\*SPICE NOTE:** Pumpkin pie spice is available in most grocery store spice sections. To make your own, simply mix the following ground spices for 1 teaspoon of pumpkin pie spice: 1/2 teaspoon cinnamon, 1/4 teaspoon ginger, 1/8 teaspoon ground allspice or ground cloves, and 1/8 teaspoon ground nutmeg.

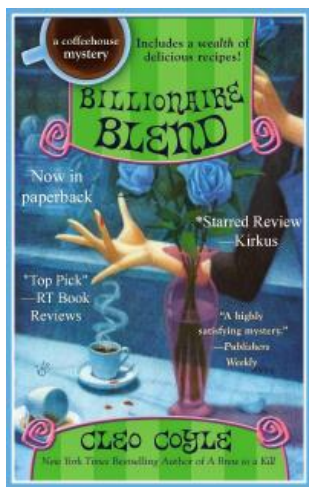
**\*\*COFFEE NOTE:** To make double-strength coffee in an automatic drip coffee maker, French press, or pour-over cone, double the amount of ground coffee that you would normally use. For example, instead of 2 tablespoons of ground coffee per 6 ounces of water, use 4 tablespoons and...drink with joy!

**ICE IS NICE:** Thanks to our Facebook friend and fellow author Wendy Wagner for her recent suggestion. Using some leftover pumpkin puree, she mixed up a batch of my Pumpkin Spice Latte and froze it in ice cube trays. Now she can pop some cubes out and microwave them in a mug whenever she feels like a nice, warm cuppa pumpkin spice joy! Or...throw the cubes in a blender with some Baileys for a chilly pumpkin spice cocktail. Experiment at will and...



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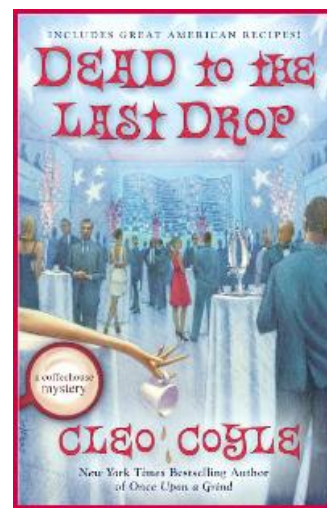


[Billionaire Blend](#)

\*Starred Review —Kirkus  
Free Recipe Guide [here](#).

*Drink with joy! ~ Cleo*

Cleo Coyle's [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



[Dead to the Last Drop](#)

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