



COFFEE



4 CUP SERVING



10 MINS

PUMPKIN WHITE MOCHA CONFESSION

INGREDIENTS

- 4 tablespoons freshly ground coffee (medium roast)
- 2 teaspoons pumpkin spice seasoning
- 1 cup frothed Brown Sugar Espresso Non-Dairy Creamer
- 1 tablespoon white chocolate sauce (or to taste)

DIRECTIONS

1. Add your ground coffee and pumpkin spice seasoning to your drip machine.
2. Brew as usual, letting the aroma fill the room like a familiar mystery unfolding.
3. Froth your creamer until light and velvety.
4. Pour the coffee into your favorite mug. Stir in the white chocolate sauce.
5. Top with the frothed creamer and a sprinkle of cinnamon or nutmeg

EFFY'S NOTE:



Read, sip, solve with us, & enjoy your purr-fect cup of coffee. 😊