



Gingerbread latte - Easy and delicious Christmas recipe

On cold winter days, hot beverages are a must-have. We took the classic Christmas treat gingerbread and turned it into a delicious hot beverage! The combination of creamy frothed milk, gingerbread spice and espresso brings the Christmas mood and taste to you. Try our gingerbread latte recipe!

Ingredients

For 350 ml:

220 ml of milk
50 ml espresso (1 shot)
1 heaped teaspoon gingerbread spice
1/2 teaspoon agave syrup or 1 tablespoon sugar
Whipped cream and cinnamon to decorate (optional)

Preparation

Heat up the milk in a saucepan and froth it. Add gingerbread spice and agave syrup to the SEEV glass mug, then add the milk and stir until everything dissolves. Add a shot of espresso to the milk and stir again. If desired, add some whipped cream as a topping and sprinkle with a pinch of cinnamon. Enjoy your finished gingerbread latte!

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