



## Sweet Pumpkin Spice Iced "Macchiato"

By Dylan Sabuco

**Prep Time** 5 / **Cook Time** 10 / **Serves** 4 - 6

### Fun-Da-Mentals Kitchen Skills

**boil:** to cook a food in liquid heated to the point of gas bubbles and steam forming (boiling point is 212 F at sea level).

**measure:** to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

**stir:** to mix together two or more ingredients with a spoon or spatula, usually in a circle pattern, or figure eight, or in whatever direction you like!

### Equipment

### Ingredients

Sweet Pumpkin Spice Iced "Macchiato"

- 1/2 15-oz can pumpkin purée
- 1/2 12-oz can coconut milk/cream **\*\* (for COCONUT ALLERGY sub 1/2 C soy or whole milk)\*\***
- 1 T pumpkin spice (see Instructions for making your own)
- 1/4 C white or brown sugar
- 2 C cold water
- 2 C ice

### Food Allergen Substitutions

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**Coconut:** Substitute 1/2 C soy or whole milk for the canned coconut milk in the Macchiatos.

## Instructions

### Sweet Pumpkin Spice Iced "Macchiato"

#### recipe tip

If you don't have pumpkin spice on hand, you can make your own: for each 1 tablespoon of pumpkin spice, combine 2 teaspoons cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon allspice, 1/4 teaspoon ground ginger, and 1 pinch of black pepper.

#### combine + simmer

Combine **1/2 can of pumpkin purée, 1/2 can of coconut milk, 1 tablespoon pumpkin spice** (to make your own: combine **2 tsp cinnamon, 1/2 tsp nutmeg, 1/2 tsp allspice, 1/4 tsp ground ginger, and 1 pinch of black pepper**), and **1/4 cup sugar** in a large pot over medium heat. Bring the mixture to a simmer and then reduce the heat to low and simmer for 5 minutes.

#### stir + pour

Pour the mixture into a pitcher and whisk vigorously while pouring in the **2 cups of cold water**. Divide **2 cups of ice** between all of your cups and pour the whisked mixture over the ice. Wrap up with a blanket and enjoy this drink with a warm cup of Nearly Norwegian Gresskarsuppe Pumpkin Soup (see recipe)! "Nyt" (Neet) or "enjoy" in Norwegian!