

WHITE CHOCOLATE GINGERBREAD LATTE

Prep time: 5 min | **Cook time: 5 min**

Total time: 10 min

Ingredients

1 1/2 cups Wide Awake Coffee Co. French Vanilla Non-Dairy Coffee Creamer, divided
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1 tablespoon molasses
2 teaspoons sugar
1/4 cup white chocolate chips, melted
4 shots brewed Wide Awake Coffee Co. Espresso
Vanilla whipped cream, for serving

Method

1. Whisk 1/2 cup of the creamer with cinnamon, ginger, nutmeg, cloves, molasses and sugar in a small saucepan over medium heat until sugar is dissolved and mixture is completely combined. Remove from heat and stir in melted white chocolate and espresso. Divide mixture between two coffee mugs.
2. Steam remaining creamer and pour over espresso mixture.
3. Garnish with whipped cream.

Serves 2

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