

King Cake Latte Recipe



This is like Mardi Gras dream in a cup! 💜💛💚 I was inspired by a coffee shop in Galveston that makes these, and I love it so much that I had to come up with my own version. They also served it ice, so if you're enjoying some warm weather, you can also make it that way.

It's always time to visit the Quarter in New Orleans...

Laissez les bon temps rouler!

Ingredients:

- * 2 shots espresso (or ½ cup strong brewed coffee)
- * 1 cup milk (whole, oat, or half & half for richness. I add some heavy whipping cream!)
- * 1 tbsp brown sugar
- * ½ tsp cinnamon
- * ¼ tsp nutmeg
- * ⅛ tsp allspice (optional)
- * ½ tsp vanilla extract
- * A teeny tiny pinch of salt
- * Whipping cream (Or in my words, more whipping cream. This time for the topping.)
- * Purple, green, and gold sanding sugar (Of course we need to make it festive!)
- * A drizzle of sweetened condensed milk or white chocolate syrup (optional but chef's kiss good)

Instructions:

- * Brew your espresso or coffee and set aside. (If you are like me, you'll need to brew more so you have something to drink while making it! ☺)
- * Warm the milk in a saucepan or froth it with a milk frother until steamy.
- * Add the brown sugar, cinnamon, nutmeg, allspice, vanilla, and salt to the warm milk, whisking to dissolve.
- * Pour the spiced milk over the coffee in a mug.
- * Top with whipped cream and a festive sprinkle of purple, green, and gold sanding sugar.
- * For extra indulgence, drizzle a little sweetened condensed milk or white chocolate syrup on top.

Want to Take it Up a Notch?:

If you want to make it extra celebratory, add a splash of rumchata, bourbon, Bonds whiskey, or vanilla vodka. (Oh, so good!)

