

Apple Cider Latte



Ingredients

- 1 cup espresso or strong coffee filled $\frac{1}{4}$ of cup of the way (optional)
- 2 ounces apple cider
- $\frac{1}{2}$ cup milk
- 1 tablespoon sugar

Directions

1. Heat up your apple cider either on the stove top or in the microwave. Combine the apple cider and coffee in your cup and set aside.
2. Place the tablespoon of sugar in a liquid measuring cup or whatever container you will use for the milk. Pour the milk over the sugar, then steam and froth the milk. Heat it up in the microwave and put it in a jar with a lid and shake it like a polaroid picture.
3. Pour the steamed milk over the espresso and apple cider mixture. Serve topped with whipped cream and a little nutmeg.

Fall Spiced Whipped Cream

Ingredients

- 1 cup heavy cream
- $\frac{1}{4}$ cup sugar
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon cloves
- $\frac{1}{4}$ teaspoon nutmeg

Directions

1. Combine all ingredients with a whisk.
2. Beat with a hand mixer until stiff peaks form, about 3 minutes.