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## Ingredients :

- For the Drink:
- 2 cups unsweetened almond milk (or your favorite milk alternative)
- ½ cup pumpkin puree
- 2 tablespoons maple syrup (or honey, to taste)
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- 1 orange, juiced (about ½ cup)
- 1 teaspoon orange zest (optional, for added citrus flavor)
- For Garnish:
- Whipped coconut cream (optional)
- Sprinkle of cinnamon or nutmeg
- Orange slices or zest

# Pumpkin Spice Creamsicle Recipe



## Instructions :

- Combine Ingredients:
- In a medium saucepan, whisk together the almond milk, pumpkin puree, maple syrup, vanilla extract, cinnamon, nutmeg, and ginger until smooth.
- Heat (Optional for Hot Version):
- Place the saucepan over medium heat and warm gently, stirring occasionally, until the mixture is steaming (do not boil). If serving cold, skip this step.
- Add Citrus:
- Remove the saucepan from heat and stir in the orange juice and zest. For a cold version, allow the mixture to cool completely, then transfer to the refrigerator to chill.
- Blend (Optional for Extra Creaminess):
- For a frothy, creamy texture, blend the drink in a blender before serving.
- Serve:
- For the cold version, pour over ice in a glass. For the warm version, ladle into a mug.
- Top with whipped coconut cream if desired and sprinkle with a dash of cinnamon or nutmeg. Garnish with an orange slice or a curl of orange zest.

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