Hot Pumpkin Spice Milk

Makes 2 servings

Ingredients

- 2 cups fat-free milk
- 1 ½ cups 100% pure pumpkin puree
- 2 tablespoons brown sugar
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground cloves

Directions

- In a small saucepan, heat all ingredients over medium heat, stirring the entire time, until just before boiling.
- 2. Pour into mugs and enjoy warm!



APPETIZER OR SNACK



TIP

You can also top this beverage with whipped topping just before serving, if desired.*

*Option not included in nutrition facts.



(F) = gluten free

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nutr-ah-58980 (9/19)

Nutrition Facts

Serving Size 1 cup (443g) Servings Per Container 2

Amount Per Serving

 Calories 200
 Calories from Fat 10

 % Daily Value*

 Total Fat 1g
 2%

 Saturated Fat 0g
 0%

| Trans Fat 0g | Cholesterol 5mg | 2% | Sodium 115mg | 5% | Total Carbohydrate 40g | 13% |

32%

Dietary Fiber 8g Sugars 32g Protein 11g

Vitamin A 460% • Vitamin C 4%

Calcium 35% • Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calones: 2,000 2,500

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Recipe contains: milk Carb choices per serving: 3