



## **Golden Milk Tea Latte**

Cozi Tea Latte is rich and comforting. Great for a chilly morning or after a day of fun in the snow!

serves 2

2 ½ Cups non-dairy creamer (I use Barista Blend Oatmilk)

¼ cup canned coconut milk

2 Tablespoons maple syrup (or sweetener of choice)

½ tsp vanilla extract

1 tsp ground turmeric

½ tsp ground cinnamon

2 tsp Cozi Tea loose leaf Cardamom Tea in tea strainer

Couple Pinches ground black pepper

Cinnamon sticks for garnish

### **Tools**

Saucepan

Whisk

### **Preparation**

1. Combine all ingredients except tea in a saucepan over medium heat and heat slowly.
2. Add the Cardamom tea in a tea strainer when mixture has begun to warm.
3. Whisk the mixture to incorporate spices.
4. Do not let the mixture boil.
5. Allow tea to steep in warm mixture for approximately 5 minutes, remove tea and discard.
6. Pour latte into two mugs and garnish with a cinnamon stick.