

Pumpkin Pie Spiced Coffee

FRENCH PRESS STYLE

4 tablespoons coarsely ground coffee

4 cups hot water

1 tablespoon pumpkin pie spice.

Place the coffee in a French press pot. Heat the water to 195-200 degrees on the stove. Pour the hot water over the ground coffee in a French press pot. Add the pumpkin pie spice. Steep for 4 minutes. Press with the filter, so the grinds are pushed to the bottom, taking care to line up the pouring spout. Pour the hot brewed coffee into a cup. Add cream if you like. Top with whipped cream. Dust with a little chocolate sugar.

COFFEE POT STYLE

Ingredients

- ¼ cup ground coffee
- 1 teaspoon ground allspice
- ½ teaspoon ground cinnamon
- 4 cups water
- 2 teaspoons half-and-half cream, or to taste
- 1 teaspoon white sugar, or to taste

Directions

1. Mix ground coffee, allspice, and cinnamon together in a small bowl; add to the filter of a drip coffee maker. Pour 4 cups water into the coffee maker and turn on machine. Pour into 2 cups when coffee finishes dripping; stir in cream and sugar.

Nutrition Facts: Per Serving-Makes 2 Servings

Calories 25

Total Fat 1g

Saturated Fat 0g

Cholesterol 2mg

Sodium 23mg

Total Carbohydrate 5g

Dietary Fiber 1g

Total Sugars 2g

Protein 1g

Vitamin C 0mg

Calcium 38mg

Iron 0mg

Potassium 184mg

