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Vegan Magazine

Nov/Dec 2019

20 FESTIVE RECIPES
for **THANKSGIVING**
& **CHRISTMAS**

STAYING HEALTHY
OVER THE HOLIDAYS
with a *plant-based diet*

WIN A COPY OF VEGAN HOLIDAY COOKING

+ RECIPES

ONE EZ TOFU PRESS
TO GIVE AWAY

WIN ARTISANAL CHOCOLATE from XOCOLATL SMALL BATCH CHOCOLATE

VEGAN EATS & DRINKS
for your New Year Party

NOT ONE, BUT TWO
»» **READER GIVEAWAYS!** ««

Vegan Keto Gingerbread Latte

Sophie - My Dainty Soul Curry

Vegan Keto Gingerbread Latte is as yummy as it sounds. It's frothy, thick, super creamy and comforting in this cold weather. I know that the holiday season is gone, but a cup of this keto veganized latte is sinfully tantalizing and healthy.

INGREDIENTS

- 1 cup drinking water
- 1 ½ cup unsweetened almond milk
- 1 tbsp instant coffee powder
- 1 tsp sliced fresh ginger root
- ¼ tsp ground ginger powder
- ½ tsp nutmeg powder
- ¼ tsp cinnamon powder
- ¼ tsp clove powder
- ¼ tsp allspice powder/five spice powder/garam masala (you can also use gingerbread spice mix)

- ½ tsp Swerve

COCONUT CREAM:

- ½ cup Coconut Cream
- ¼ cup Aquafaba
- ¼ tsp Cream of tartar
- ¼ tsp Almond extract (optional)
- 1 tsp Swerve

INSTRUCTIONS

STEP-1: BREW COFFEE/TEA:

1. In a saucepan, add a cup of water and bring it to boil.
2. Add in fresh ginger slices, ¼ tsp ginger powder, two pods of cardamom, ½ tsp of nutmeg, ¼ tsp of cinnamon, clove and allspice powders. Give the mixture a good stir.
3. Add coffee powder (preferably instant) at this point.
4. Now add in 1 and ½ cup of almond or light coconut milk.
5. Add sweetener of choice at this point. I add half a teaspoon of Swerve.
6. Allow the concoction to simmer while you prepare the toppings.

STEP-2: MAKE THE COCONUT CREAM(OPTIONAL):

7. In a bowl, take ½ cup of coconut cream, ¼ cup aquafaba, and ¼ tsp cream of tartar. Add in ¼ tsp of almond extract and 1 tsp of Swerve.
8. Whisk well till the cream forms soft peaks.
9. Set aside until serving. You can also refrigerate the cream at this point.

STEP-3: MAKE AND SERVE THE VEGAN KETO GINGERBREAD LATTE:

10. Strain the hot latte and pour into cups.
11. Top with cream and gingerbread spices and serve.(or, just add some of your favorite toppings, marshmallows in my case)
12. Enjoy!!



Sophie —

Sophie is the content creator and recipe designer at mydaintysoulcurry.com. She started her blog as a way to share her recipes, meal plans and healthy food habits. Sophie wants to show her followers that vegan/plant-based food can and should be delicious and satisfying.

Website: www.mydaintysoulcurry.com

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