

CopyCat Starbucks Eggnog Latte

Ingredients

$\frac{1}{2}$ cup eggnog
 $\frac{1}{4}$ cup whole milk
1 oz Starbucks espresso roast coffee
pinch nutmeg, ground

Directions

Combine cold eggnog with cold whole milk.

Cold non-fat milk can be substituted for the whole milk.

Using the steaming wand on your espresso machine, steam the eggnog/milk mixture until the temperature reaches 145 degrees F and set aside.

Tamp ground espresso into the filter.

Pull a shot of espresso and pour in serving mug.

Fill mug with steamed eggnog/milk mixture.

Top with $\frac{1}{4}$ -inch foamed eggnog/milk mixture to the rim of the mug.

Garnish with a sprinkle of ground nutmeg.