

Pumpkin Iced Coffee

Creamy homemade pumpkin iced coffee with espresso, pumpkin puree, and warm spices. Perfect fall drink recipe that's dairy-free friendly.

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup cold brew
- 2 tbsp maple syrup
- 1 tsp vanilla extract
- 1 cup milk
- 1 pinch sea salt
- 1 tsp pumpkin

Instructions

- 1 Prepare the Coffee Base**

Brew 1 cup of strong coffee using your preferred method, making it twice as strong as usual. Allow the coffee to cool to room temperature, about 10-15 minutes, or use cold brew if available.
- 2 Make the Pumpkin Mixture**

Combine 2 tablespoons pumpkin puree, 1 teaspoon vanilla extract, 1 pinch of salt, and 1 teaspoon maple syrup in a small bowl. Whisk until the mixture is smooth and no lumps remain, about 30 seconds.
- 3** Add 1 cup of cold milk to the pumpkin mixture. Whisk vigorously for 1-2 minutes until the mixture is well combined and slightly frothy.
- 4 Assemble the Drink**

Fill a large glass with ice cubes, leaving about 1 inch of space at the top.
- 5** Pour the cooled coffee over the ice, filling the glass about halfway.
- 6** Slowly pour the pumpkin milk mixture over the coffee, allowing it to create natural layers as it settles.

- 7 Stir gently with a long spoon to combine all ingredients while maintaining some of the layered effect. Serve immediately.

Tips

Use high-quality espresso or strong cold brew coffee for the best flavor base. Fresh espresso provides intensity for immediate consumption, while cold brew offers smoothness perfect for iced drinks and can be prepared in advance.

Always use pure pumpkin puree, not pumpkin pie filling, which contains added sugars and spices that can overpower the drink. Pure puree gives you control over sweetness and spice levels.

Froth the pumpkin milk mixture using a milk frother or French press to create a creamy, café-quality texture. If you don't have these tools, whisk vigorously or blend for 30 seconds.

Chill all ingredients beforehand for the best iced coffee experience. Room temperature ingredients will dilute the ice too quickly and create a watery drink.

Adjust sweetness gradually - start with less maple syrup than you think you need, as pumpkin puree adds natural sweetness. You can always add more, but you can't remove excess sweetness.

For extra richness, use full-fat coconut milk or add a tablespoon of heavy cream to create an indulgent treat while maintaining the pumpkin flavor profile.

Make pumpkin spice blend fresh by combining 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg, 1/8 teaspoon ginger, and a pinch of cloves for more authentic flavor than pre-made mixes.

Store leftover pumpkin milk mixture in a mason jar for easy shaking and pouring. It keeps for 3-4 days refrigerated and makes quick coffee preparation possible throughout the week.