

Bal Kabaklı Soğuk Kahve

Creamy Pumpkin Spice Iced Coffee with pumpkin puree, maple syrup, and warm spices. Easy fall drink recipe ready in 10 minutes.

5 min

HAZIRLIK

5 min

PIRME

10 min

TOPLAM

1

PORSİYON

Easy

ZORLUK

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Malzemeler

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

Yapılış

- Prepare the coffee base**

Brew 1 cup of strong coffee using your preferred method and let it cool completely to room temperature, about 30-45 minutes, or use pre-made cold brew coffee.
- Make the pumpkin mixture**

Combine 1.5 cups cold milk, 2 tablespoons pumpkin puree, 1 teaspoon maple syrup or sweetener, and 1 pinch of salt in a large measuring cup or bowl.
- Whisk the pumpkin mixture vigorously by hand for 1-2 minutes until the pumpkin puree is completely dissolved and no lumps remain.
- Froth the mixture using a milk frother, French press, or jar with tight lid for 30-60 seconds until the volume nearly doubles and becomes light and foamy.
- Assemble the drink**

Fill a tall glass with ice cubes, leaving about 2 inches of space at the top.
- Pour the cooled coffee slowly over the ice, filling the glass about halfway.
- Gently pour the frothed pumpkin milk mixture over the back of a spoon held just above the coffee surface to create distinct layers.
- Add 0.5 tablespoons of your preferred sweetener if desired and serve immediately with a straw while the foam is still light and airy.

İpuçları

Use cold brew coffee for the smoothest, least acidic base that won't compete with the delicate pumpkin flavors. If using regular coffee, brew it double-strength and let it cool completely before assembling.

Froth the pumpkin-milk mixture using a milk frother, French press, or even a mason jar with a tight lid. Shake vigorously for 30-60 seconds until the mixture doubles in volume and becomes creamy.

Chill all ingredients beforehand for the best temperature contrast. Cold milk and pumpkin puree will create a more stable foam that won't deflate quickly when poured over ice.

Fill your glass with ice first, then pour the coffee slowly to create beautiful layers. Pour the pumpkin foam over the back of a spoon for the most dramatic layered effect.

Taste and adjust sweetness before serving, as pumpkin puree sweetness can vary between brands. Start with less maple syrup and add more to taste rather than over-sweetening from the start.

Store leftover pumpkin mixture in the refrigerator for up to 3 days. It will separate naturally, so give it a good shake before using again.

Double or triple the pumpkin mixture recipe to have it ready for quick assembly throughout the week. The mixture actually improves in flavor after sitting overnight.

Experiment with milk alternatives like oat milk or coconut milk for different flavor profiles and dietary needs. Oat milk creates the creamiest foam, while coconut milk adds tropical richness.