

Hazelnut-Pumpkin Spiced Lattes (Slow Cooker)

*Slow Cooker Favorites - Volume 7
Meredith Corporation, Des Moines, IA*

*4 cups whole milk
4 cups strong brewed coffee
1/3 cup sugar
1 1/2 to 2 teaspoons pumpkin pie spice
1/2 cup hazelnut liqueur (optional)
1 cup heavy cream
2 tablespoons caramel-flavor ice cream topping*

Preparation Time: 10 minutes

Slow Cooker: 3 hours

In a 3-1/2- or 4-quart slow cooker, combine the milk, coffee, sugar and pie spice. Cover.

Cook on LOW for three to four hours.

If desired, stir in the hazelnut liqueur.

Serve immediately or keep warm, covered, on WARM for up to two hours.

In a bowl, beat the cream and caramel sauce with a mixer on medium until soft peaks form.

Top the servings with the caramel whipped topping and additional caramel topping and/or pumpkin pie spice.

Per Serving (excluding unknown items): 1704 Calories; 122g Fat (62.9% calories from fat); 37g Protein; 124g Carbohydrate; 1g Dietary Fiber; 459mg Cholesterol; 573mg Sodium. Exchanges: 1/2 Grain(Starch); 4 1/2 Non-Fat Milk; 23 1/2 Fat; 4 1/2 Other Carbohydrates.