



Salted Caramel Coffee Creamer

Ingredients

1 cup brown sugar
1 cup Silk Half &
Half Cream
3/4 cup soy milk
1 tsp vanilla
1/4 tsp salt
1/2 cup water

Instructions

In a small saucepan over medium heat, bring the sugar and water to a boil and simmer for 5 min. (Make sure to watch the pot) Remove from heat and stir in cream, milk, vanilla, salt.

Store in airtight container in refrigerator for up to 2 weeks.

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French Vanilla Coffee Creamer

Ingredients

2/3 cup soy milk
2/3 cup sweetened
condensed milk

1 tablespoon vanilla
extract

Instructions

1. Put milk and sweetened condensed milk in a saucepan and let it come to a simmer.
2. Stir to mix well.
3. Take off heat and add vanilla extract.
4. Once the sweetened milk comes to a simmer, take off heat.
5. Pour creamer into an airtight container.
The creamer will keep for up to 7 days in the refrigerator.

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Pumpkin Spice Coffee Creamer

Ingredients

1.5 cups silk Half & Half cream
1/4 cup pumpkin puree
2-4 tbsp maple syrup to taste
1 tsp vanilla extract
3/4 tsp ground cinnamon
1/8 tsp ground nutmeg
1/8 tsp ground cloves

Instructions

- In a small saucepan combine cream (or milk of your choice), pumpkin puree, maple syrup, vanilla extract, cinnamon, nutmeg and cloves. Bring to a boil over medium heat, whisking occasionally. Cook for 1 minute then remove the pan from heat. Allow to cool for at least five minutes before adding to coffee.
- Transfer to a container and store in the refrigerator for up to 2 weeks

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