

# Gingerbread Iced Tea Latte

## Ingredients:

- 1 Ginger Snappish tea bag (or any gingerbread tea)
- 1/2 cup boiling water
- 1/2 cup cold milk (or almond/oat milk for dairy-free)
- 1/4 tsp vanilla extract
- Dash of cinnamon
- 1-2 tsp maple syrup or honey (optional)
- Ice

## Instructions:

1. Brew the tea  
Steep the Ginger Snappish tea in 1/2 cup boiling water for 5–7 minutes to get all that cookie flavor. Let it cool
2. Add sweetness & spice  
Stir in the vanilla, cinnamon, and maple syrup while the tea is still warm so it all melts in beautifully.
3. Pour over ice  
Fill a mason jar or tall glass with ice and pour the tea mixture over it
4. Top with milk  
Pour the cold milk on top—watch it swirl like a little tea latte magic.
5. Garnish if you're feelin' extra

