

Pumpkin Spice Boba Milk Tea

BY JASMINE PAK | @JASMINEPAK

Some people need their coffee fix, I need my boba fix!

As someone who's half Taiwanese and half Korean, I love finding little ways to infuse my roots into American traditions. So when cozy season hits and pumpkin spice takes over, I swap out my usual boba milk tea for a homemade pumpkin spice boba milk tea. It's my perfect fall comfort drink with both a Taiwanese and American touch. It's something I can sip on while curled up under a soft blanket, watching my favorite show. You'll find it super easy to make, and I've even brewed big batches for our Thanksgiving potluck so my friends can get a little taste of my culture too!

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PREP TIME: 5 minutes **COOK TIME:** 10 minutes **TOTAL TIME:** 15 minutes

INGREDIENTS

1.5 cup water
3 black tea bags
1 cup milk
2 tbsp pumpkin puree
¼ tsp pumpkin spice
¼ tsp vanilla
Sweetener of your choice to taste

INSTRUCTIONS

01 Make the boba

Make your boba according to package instructions. Optional: bathe in honey and set aside.

02 Steep the tea

Bring water to a boil and then steep black tea bags in boiled water for 5 minutes.

03 Prepare the milk

In another bowl, combine milk, pumpkin puree, pumpkin spice, and vanilla extract. Whisk it until well combined and microwave for one minute.

04 Assemble your drink

In a large glass, add honey boba, optional sweetener, ice, tea and top with the pumpkin milk mixture. Stir until well combined and enjoy!