

PUMPKIN SEED OIL SAFFRON MOCKTAIL



Enjoy this **EARTHY** and **SWEET** beverage with pumpkin seed oil to **SUPPORT HEALTH!**

(Makes 2 Servings)

INGREDIENTS



2 Servings
MaryRuth's Organic Pumpkin Seed Oil Liquid Drops



3 Cups
Water



1 Pinch
Saffron



1 Tbsp
Maple Syrup



1
Orange



2 Tbsp
Pumpkin Puree



1 Tsp
Vanilla Extract



3 Tbsp
Aquafaba



1 Pinch
Cinnamon

INSTRUCTIONS

1. Boil water and pour it into a mason jar or mug. Add saffron, cover, and let it steep for 15 minutes.
2. Strain out the saffron and stir in the maple syrup. Pour this into a quart-sized jar with a lid and transfer to the freezer to quickly chill.
3. Meanwhile, use a veggie peeler to shave off 2 thick pieces of orange peel. Juice the orange, removing the seeds.
4. Take out your chilled saffron mixture and stir in the orange juice, pumpkin, and vanilla. Add aquafaba and shake until foamy.
5. Add ice to each drinking glass and rub the orange peels on the inside of the glasses (use it to garnish at the end).
6. Pour the drink mixture into each glass, stir in 1 serving of Organic Pumpkin Seed Oil Liquid Drops into each glass, and top with a pinch of cinnamon. Serve and enjoy!