VEGAN NOT-BUTTERED RUM

SERVES: 8-12 **READY IN:** :05 **PREP TIME:** :05 **COOK TIME:** :00

INGREDIENTS

- ½ cup truwhip Vegan
- 1 cup brown sugar
- 1 tsp cinnamon
- ½ tsp of ground nutmeg
- ¼ tsp ground cloves
- Pinch of allspice
- Pinch of salt
- Water
- Dark Rum (optional)
- Cinnamon sticks and star anise to garnish

DIRECTIONS

1. In a small bowl, cream together truwhip, brown sugar and spices. Refrigerate until ready to use.
2. When ready, spoon about 1 tablespoon of batter into the mug. OPTIONAL: add 1 shot of dark rum.
3. Top with boiling water and mix together until well combined. Spoon on truwhip Vegan and add a cinnamon stick and star anise. Enjoy!