

### Truvani Fall Reset

#### **PUMPKIN SPICE SEASON**

As Scott Fitzgerald says, "Life starts all over again when it gets crisp in the Fall."

I love everything about the season. The fashion, the colors, the weather – but my favorite part is definitely all the delicious Fall treats.

#### HAS THIS EVER HAPPENED TO YOU?

I'll be at the store and see some fun pumpkin spice flavored something, but when I look at the list of ingredients, I am truly spooked.

You shouldn't have to choose between fun Fall flavors and ingredients that you feel good about putting into your body – which is why our beloved seasonal Pumpkin Spice Protein is back.

Inside this guide you will find recipes for some of your favorite Fall treats but made with better ingredients.

Less sugar, more protein – so that you can enjoy the Fall flavors while still looking and feeling your best.



## Truvani Pumpkin Spice Protein

#### **ONLY 9 INGREDIENTS**

And as always...

No dairy, no gums, no stevia, and no fake flavors.





















# Traditional Pumpkin Spice



### Truvani Pumpkin Spice





- X 50G SUGAR
- X 14G PROTEIN
- X FAKE PUMPKIN
- X 390 CALORIES
- OVER \$4.95 PER CUP

- ✓ 1G SUGAR
- ✓ 20G PROTEIN
- ✓ REAL PUMPKIN
- √ 190 CALORIES
- ✓ < \$2.00 PER SERVING
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### It's Time to Fight Back

#### NO MORE WEIRD INGREDIENTS

Big food companies have laced our packaged products with nasty ingredients for years. Some of these ingredients are considered dangerous and are banned in other countries!

Some people believe these weird additives are necessary to make products taste good... Wrong!

We believe you can make a product that has minimal ingredients that also tastes good. So, we started Truvani to prove it.

We are excited to introduce our Seasonal Pumpkin Spice Plant Protein.

The ingredient label is immaculate. And the taste? Out of this world.

#### A BETTER WAY TO PSL

If you're looking to get back into a healthy routine, your morning drink is a great place to start.

Did you know that a coffee shop Pumpkin Spice Latte can have over 50 grams of sugar?!?

Keep reading to learn how to make a delicious Truvani Pumpkin Spice Latte that will give both your body and your taste buds something to love.



## The Truvani Pumpkin Spice Latte

#### INGREDIENTS

1 cup freshly brewed coffee 1 cup milk of choice 1 scoop Truvani Pumpkin Spice Protein

#### INSTRUCTIONS

Warm your milk of choice. Brew 1 cup of your favorite coffee and whisk in 1 scoop of Truvani Pumpkin Spice Protein Powder.

Froth your milk for about 30 seconds, or until foamy, then pour into the mug on top of the pumpkin coffee mixture. Enjoy!



### Pumpkin Spice Iced Latte

#### INGREDIENTS

½ cup ice
1 cup coffee
1 cup milk of choice
1 scoop Truvani Pumpkin Spice Protein

#### INSTRUCTIONS

Take 1 cup of your favorite coffee and whisk in 1 scoop of Truvani Pumpkin Spice Protein Powder. Pour over ice. Froth your milk for about 30 seconds, or until foamy, then pour into the mug on top of the pumpkin coffee mixture. Enjoy!



### The Perfect Pumpkin Spice Smoothie

#### INGREDIENTS

1½ cups milk of choice
1 cup frozen cauliflower rice
½ cup canned pumpkin pureé or cubed frozen pumpkin
¼ cup yogurt of choice
1 tsp vanilla extract
1 scoop Truvani Pumpkin Spice Protein

#### INSTRUCTIONS

Mix all ingredients in a blender until combined. Top with whipped cream and cinnamon.



### Protein Packed Pumpkin Muffins

#### INGREDIENTS

#### **Pumpkin Muffins**

1 box Simple Mills Pumpkin Muffin & Bread Mix

2 scoops Truvani Pumpkin Spice Protein

3 eggs

1/3 cup avocado or coconut oil

½ cup water

#### **Streusel Topping**

1/4 cup unsalted butter, melted

1/₃ cup coconut sugar

<sup>2</sup>/<sub>3</sub> cup whole wheat pastry flour (or gluten free all purpose flour)

#### INSTRUCTIONS

**Pumpkin Muffins:** Follow instructions on the back of the Simple Mills baking mix. Add 2 scoops of Truvani Pumpkin Spice Protein to the dry ingredients.

**Streusel Topping:** Once the batter is poured into the muffin tin, mix streusel ingredients in a small bowl and crumble on top of the muffins before placing them in the oven.

Bake according to package instructions and enjoy!



## Pumpkin Loaf with Cream Cheese Frosting

#### INGREDIENTS

#### **Pumpkin Loaf**

1 box Simple Mills Pumpkin Muffin & Bread Mix

2 scoops Truvani Pumpkin Spice Protein

3 eggs

1/4 cup avocado or coconut oil

½ cup water

#### **Cream Cheese Frosting**

8 oz organic cream cheese (softened)

4 tbsp organic unsalted butter (softened)

4 cups powdered sugar

½ tsp vanilla extract

Pinch of sea salt

#### INSTRUCTIONS

**Pumpkin Loaf:** Follow instructions on the back of the Simple Mills baking mix. Add 2 scoops of Truvani Pumpkin Spice Protein to the dry ingredients. Let cool completely and frost.

**Cream Cheese Frosting:** In a large bowl, beat the cream cheese and butter until smooth. Then mix in the powdered sugar, vanilla and salt until combined. Use as you wish. Can be stored in the refrigerator.



### Pumpkin Oats Trifle

#### **INGREDIENTS**

1 cup milk of choice
½ cup yogurt of choice
1 scoop Truvani Pumpkin Spice Protein
2 tbsp maple syrup
1 cup organic rolled oats
3 tbsp chia seeds
¼ cup pumpkin pureè

Optional: whipped cream and cookies for topping

#### INSTRUCTIONS

Combine all ingredients in a blender until smooth. Pour into 3 containers and store in fridge overnight to thicken. Top with more yogurt, whipped cream and cookie crumbles.



### Pumpkin Cookies with Cream Cheese Frosting

#### INGREDIENTS

#### **Pumpkin Cookies**

1 scoop Truvani Pumpkin Spice Protein 3 cup coconut sugar ½ cup softened butter ½ cup pumpkin purée 1 tsp vanilla extract 1 cup all purpose gluten free flour ½ cup almond flour 1 tsp ground cinnamon ½ tsp baking powder

#### **Cream Cheese Frosting**

1/2 tsp sea salt

8 oz organic cream cheese (softened) 4 tbsp organic unsalted butter (softened) 4 cups powdered sugar ½ tsp vanilla extract Pinch of sea salt

#### INSTRUCTIONS

**Pumpkin Cookies:** Preheat oven to 350 degrees. In a bowl cream together the butter and coconut sugar until lightened in color. Add in the dry ingredients and mix until combined. Scoop cookies on to greased baking sheet and bake for 20 min. Let cool completely and then frost.

**Cream Cheese Frosting:** In a large bowl, beat the cream cheese and butter until smooth. Then mix in the powdered sugar vanilla and salt until combined. Use as you wish. Can be stored in the refrigerator.



# TRUVANI.