

Cinnamon Dolce Latte

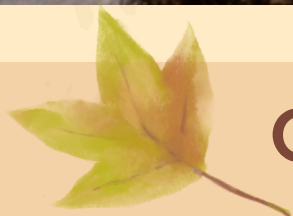


1 - 2 Tablespoons of Cinnamon Dolce Syrup
2 oz Espresso El Caminante San Lucas
1 cup of Milk
Whipped Cream
Ground Cinnamon



For each serving of Cinnamon Dolce coffee:

1. Pour a tablespoon of the Dolce Cinnamon syrup into the serving glass.
2. Stir in the hot espresso. Make sure the cinnamon dolce syrup dissolves completely.
3. Add the hot milk. You can pour the hot milk over the back of a spoon into the serving glass to create a dramatic layered look
4. Spoon the foam on top.
5. Add a dollop of whipped cream if you want.



Cinnamon Dolce Syrup

1/2 cup Water
3/4 cup White Sugar
1/4 cup Brown Sugar

2 Cinnamon Sticks
(or sub 1 tsp of ground cinnamon)
1 tsp Vanilla Extract

- Combine the white sugar, brown sugar, cinnamon sticks, and water in a saucepan.
- Bring the syrup mixture to a boil over high heat and then turn down the heat to medium-low.
- Simmer the syrup for about 25 minutes while stirring occasionally.
- Take the saucepan off the heat and cool the syrup for at least 30 minutes.
- Remove the cinnamon sticks and stir in the vanilla extract.
- Pour the cool syrup into a container.

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