

Treasure Barrel

Vanilla Cinnamon Latte

Cozy vanilla cinnamon latte with fragrant spice and creamy milk.

5 min Prep time	**5 min** Cook time	**10 min** Total time
1 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Latte

- [ ] 1 cup strong brewed espresso or coffee
- [ ] 1 cup whole milk or oat milk
- [ ] 1 tsp pure vanilla extract
- [ ] ½ tsp ground cinnamon
- [ ] 1 tbsp maple syrup or honey
- [ ] Pinch of sea salt

Instructions

1. Brew a strong cup of coffee or pull a shot of espresso and set aside.
2. In a small saucepan, combine milk, cinnamon, vanilla, and salt; warm over medium-low heat until just steaming, about 2-3 minutes.
3. Use a frother or whisk to create a silky foam; if you don’t have a frother, shake the milk vigorously in a sealed jar for 30 seconds.
4. Stir maple syrup into the brewed coffee, then gently pour the spiced milk over, allowing the foam to sit on top.
5. Garnish with a light dusting of cinnamon and enjoy while warm.

Nutrition per serving

180 kcal	6 g	28 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pre-heat your mug for an extra cozy sensation.
- Adjust sweetness to your taste; start with a tablespoon and add more if needed.
- For a richer flavor, simmer the milk with a cinnamon stick instead of ground.