

Cinnamon Dolce Latte Syrup

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 15 mins

Description

This homemade cinnamon dolce syrup is rich and delicious. Use this to make a latte or add to apple juice or cider for the perfect fall drink.

Ingredients

— - 1 cup water - $\frac{3}{4}$ cup packed light brown sugar - $\frac{1}{4}$ cup white sugar - 1 teaspoon ground cinnamon - 1 tablespoon pure vanilla extract

Instructions

1. Place a saucepan over medium-high heat; add water
2. brown sugar
3. and white sugar. Whisk until sugar dissolves
4. 3 to 5 minutes. Whisk cinnamon into sugar mixture until incorporated. Continue whisking mixture until just before boiling and syrup-consistency
5. 3 to 5 more minutes. Remove saucepan from heat and stir in vanilla extract. Cool syrup completely
6. at least 1 hour. Pour syrup into a glass container and seal; store in refrigerator for up to 10 days.