

Choco Fever Dream

Vanilla Cinnamon Latte – Cozy Home Coffee

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

Ingredients

Main Ingredients

- [ ] 2 shots (60 ml) freshly brewed espresso
- [ ] 1 cup whole milk (or plant-based alternative)
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp ground cinnamon, plus extra for garnish
- [ ] 2 tsp sugar or honey (adjust to taste)

Optional Topping

- [ ] Whipped cream
- [ ] A pinch of ground cinnamon

Instructions

1. Brew two strong espresso shots and set them aside in a warm mug.
2. In a small saucepan, combine the milk, vanilla extract, cinnamon, and sweetener. Heat gently, stirring until the sweetener dissolves—do not let it boil.
3. Using a frother or a whisk, whip the heated milk until it becomes silky and forms a thin layer of foam.
4. Pour the frothed milk over the espresso, allowing the foam to rise to the top. Sprinkle a pinch of cinnamon over the foam and, if desired, crown with whipped cream.
5. Sip slowly, enjoy the aroma, and feel the comforting warmth spread through you.

Nutrition per serving

150 kcal	6 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the milk cools too quickly, re-heat gently before frothing.
- For an extra scent, rub a cinnamon stick on the rim of the cup before pouring.
- A dash of nutmeg can add an unexpected depth if you’re feeling adventurous.