

Plate Dream

Vanilla Cinnamon Latte – Cozy Coffee Shop-Style Drink

10 min Prep time	**5 min** Cook time	**15 min** Total time
1 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Latte Base

- [ ] 1 cup strong brewed coffee or 1 double shot espresso
- [ ] 1 cup whole milk or oat milk

Flavor Mix

- [ ] 1 tsp pure vanilla extract
- [ ] ½ tsp ground cinnamon, plus extra for topping
- [ ] 1 tsp honey or maple syrup (optional)
- [ ] Optional: whipped cream for garnish

Instructions

1. Brew your coffee strong enough to stand up to the milk, or pull a double espresso; set aside.
2. In a small saucepan, gently heat the milk over medium heat until just steaming, avoiding a boil.
3. Whisk in vanilla, cinnamon, and honey (if using) until fully incorporated; the mixture should become fragrant.
4. Use a milk frother or whisk to create a light foam; this gives the latte its silky texture.
5. Pour the espresso into a mug, then slowly add the spiced milk, holding back the foam with a spoon. Top with the foam, a dusting of cinnamon, and optional whipped cream.

Nutrition per serving

120 kcal	5 g	18 g	3 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a stronger spice note, add a pinch of ground nutmeg with the cinnamon.
- For a richer flavor, use half-and-half instead of milk, but remember it will be heavier.
- Adjust sweetness to taste; some milks are naturally sweeter than others.