

Helergon Kitchen

Vanilla Cinnamon Latte – Easy Home Coffee Recipe

5 min Prep time	**2 min** Cook time	**7 min** Total time
1 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 shot (1 oz) espresso, freshly brewed
- [ ] 1 cup whole milk (or plant-based alternative)
- [ ] ½ tsp pure vanilla extract
- [ ] ¼ tsp ground cinnamon
- [ ] 1 tsp sugar or honey (optional)

Optional Garnish

- [ ] Extra ground cinnamon for dusting
- [ ] Vanilla bean slice

Instructions

1. Brew a strong shot of espresso and set it aside, keeping it hot.
2. In a small saucepan, gently warm the milk over medium heat; do not let it boil.
3. Stir in the vanilla extract, ground cinnamon, and optional sugar until fully dissolved.
4. Using a handheld frother or whisk, froth the spiced milk until a silky foam forms.
5. Pour the espresso into a pre-warmed mug, then gently add the frothed milk, holding back the foam with a spoon.
6. Spoon the remaining foam on top, dust with a pinch of cinnamon, and enjoy.

Nutrition per serving

180 kcal	8 g	18 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra spice, add a pinch of nutmeg along with cinnamon.
- A dash of dole whip on top adds a playful, airy finish.
- For a richer flavor, substitute half the milk with heavy cream.