

Zucchini Bread Recipes

Vanilla Cinnamon Latte – Cozy Coffee Shop Style

5 min Prep time	**5 min** Cook time	**10 min** Total time
1 Servings	**Easy** Difficulty	**Coffee Shop Style** Cuisine

Ingredients

Main Ingredients

- [ ] 1 shot (1 oz) espresso or 1/2 cup strong brewed coffee
- [ ] 3/4 cup milk (whole or dairy-free)
- [ ] 1/2 tsp vanilla extract
- [ ] 1/4 tsp ground cinnamon
- [ ] 1 tsp sugar or sweetener

Optional Garnish

- [ ] Whipped cream
- [ ] Cinnamon stick or extra dusting of cinnamon

Instructions

1. Brew a fresh shot of espresso or strong coffee; set aside while you warm the milk.



2. In a small saucepan, gently heat the milk over low heat – avoid boiling – then stir in vanilla, cinnamon, and sugar until dissolved.



3. Froth the warm milk using a whisk, milk frother, or French press until it forms silky foam.



4. Pour the espresso into a pre-warmed mug, then slowly add the frothed milk, holding back the foam with a spoon.



5 Spoon the remaining foam on top, dust with a pinch of cinnamon, and add optional whipped cream if desired.



Nutrition per serving

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

Tips & notes

- If you prefer a stronger spice note, add a tiny pinch of ground nutmeg.
- For a richer texture, use half milk and half half-and-half.
- You can double the recipe for two servings; just keep the milk-to-coffee ratio.