



Vanilla Cinnamon Coffee Syrup

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🕒 Prep Time: 2 min

🔥 Cook Time: 5–10 min

🍷 Makes: 1 small bottle

🌱 Vegetarian

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🛒 Ingredients

- 1 cup sugar
- 1 cup water
- 1 tsp vanilla extract or 1 packet vanilla sugar
- 1 cinnamon stick (or 1 tsp ground cinnamon)

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🍲 Step 1 — Make the Syrup

Add the sugar and water to a small saucepan.

Heat over medium heat and stir until the sugar is completely dissolved.

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🌱 Step 2 — Add the Flavors

Add:

- Vanilla extract (or vanilla sugar)
- Cinnamon

Stir well and let the syrup gently simmer for 5–10 minutes.

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☕ Step 3 — Cool & Store

Remove from heat and let the syrup cool completely.

Pour into a clean bottle or jar.

Store in the fridge and add a splash to your coffee whenever you want a sweet vanilla cinnamon flavor!

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♥ Tips

- ◆ Use a cinnamon stick for a smoother flavor.
- ◆ Add more or less cinnamon depending on your taste.
- ◆ Perfect for lattes, iced coffee, cappuccinos, or homemade coffee drinks.

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Made with love. 🌸