

CopyCat Starbucks Cinnamon Dolce Latte

Ingredients

6 fl oz water, boiled
2 tsp instant espresso powder
 $\frac{1}{2}$ cup milk, (I use skim)
 $\frac{1}{4}$ tsp ground cinnamon
 $\frac{1}{2}$ tbsp light brown sugar
 $\frac{1}{2}$ tsp pure vanilla extract
ground nutmeg, pinch
Whipped cream, for garnish
Ground Cinnamon, for garnish

Directions

Stir the espresso powder into the hot water and set aside.

In a glass measuring cup combine milk, cinnamon, brown sugar, vanilla and nutmeg; stir until thoroughly combined.

Place in Microwave and cook for 1 minute and 30 seconds, or until the milk starts to froth up.

Remove from Microwave and stir again.

Place in Microwave for an additional 30 seconds, or until the milks starts to froth up again.

Remove and, while stirring the espresso, slowly pour the milk mixture into the coffee.

Top with whipped cream and garnish with cinnamon.