

- CINNAMON DOLCE LATTE -



INGREDIENTES

2/3 CUPS OF WHIPPING CREAM

2 TBSP OF KETO SWEETENER

A BIG SPLASH OF VAINILLA MOLINA

A PINCH OF CINNAMON

1 1/2 CUPS OF WATER

2 1/2 TBSP OF ESPRESSO POWDER

CINNAMON STICKS AND WHIPPED CREAM FOR DECORATION

PROCEDIMIENTO

1. IN A POT, ADD THE WHIPPING CREAM, 2 TBSP OF SWEETENER, A BIG SPLASH OF VAINILLA MOLINA, THE CINNAMON POWDER AND MIX WITH A WHISK UNTIL IT DISSOLVES.
2. HEAT OVER MEDIUM HEAT UNTIL IT BEGINS TO BUBBLE.
3. IN ANOTHER SMALL POT, BOIL THE WATER. REMOVE THE POT FROM THE HEAT, ADD THE ESPRESSO POWDER, AND DISSOLVE.
4. WHILE YOU DISSOLVE THE ESPRESSO, ADD THE CREAM MIXTURE, AND INCORPORATE.
5. SERVE IN A CUP.
6. TOP WITH WHIPPED CREAM, CINNAMON STICK, AND CINNAMON POWDER.