

Vanilla-Cinnamon Iced Coffee

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[The Coffeehouse Mysteries](#) as [Cleo Coyle](#).

At the Village Blend, baristas whip up this drink using pumps of sweetened [vanilla and cinnamon coffeehouse syrups](#), cold milk, hot espresso, and ice. But you won't need to buy special syrups to make this recipe. This simple home-kitchen method will yield equally tasty results. Enjoy!

Serves: This recipe will make two 8-ounce servings. For a larger drink, or to serve more people, double, triple, or quadruple it.

Ingredients:

2/3 cup brewed strong coffee or espresso (8 coffee ice cubes)

2/3 cup milk (dairy milk or almond milk)

2 or 3 cinnamon sticks

1/2 teaspoon vanilla extract (or scrapings from 1/2 vanilla bean pod)

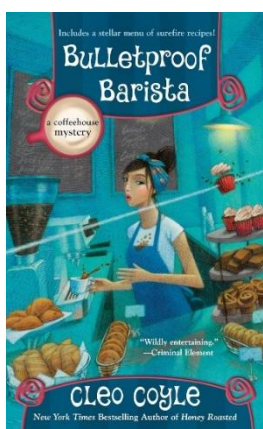
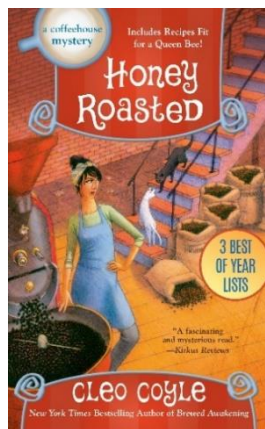
4 teaspoons sugar or sugar substitute (more if you'd like it sweeter)

whipped cream (optional)

Step 1: Fill an ice cube tray with freshly brewed strong coffee or espresso and freeze. (Allow the coffee to come to room temperature before filling the tray.) Once frozen, begin the next step...

Step 2: Infuse milk with flavor by pouring it into a small saucepan. Add the cinnamon sticks and bring the milk to a mild simmer and no more. (Do not boil or you will scorch the milk!) Remove from heat, stir in vanilla extract (or vanilla beans), cover pan with a tight-fitting lid & allow the flavors to infuse for at least one hour.

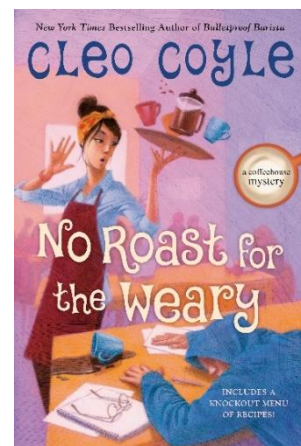
Step 3: Remove 8 coffee ice cubes (4 per each 8-ounce serving) and place them in a blender with your infused milk from Step 2. Add sugar or sweetener. Pulse the blender to chop the coffee ice cubes into fine particles. You can create an icy drink with ice chips (like a frozen margarita) or run the blender full speed until the mixture is liquefied yet still cold and frothy. Pour into a glass mug. If you like, top with whipped cream & garnish with a cinnamon stick & dusting of ground cinnamon, and...



Drink with joy! ~ Cleo

The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com

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