



the root

cinnamon dolce syrup

we now use this cinnamon dolce syrup in coffee, over pancakes and anywhere we want a warm cinnamon sweetness without buying another specialty bottle from the grocery store.

yield

about 12 fl oz

prep time

30 minutes

cook time

1 hour total

ingredients

- 200 g water
- 200 g granulated sugar
- 30 g brown sugar
- 2 cinnamon sticks
- 1 g salt
- 5 g vanilla extract
- 1 tablespoon cold butter, cut into small pieces



instructions

1. add the water, granulated sugar, brown sugar, cinnamon sticks and salt to a saucepan.
2. over medium heat, stirring until the sugars are completely dissolved.
3. remove the saucepan from the heat and allow the cinnamon sticks to steep for 10–15 minutes.
4. remove the cinnamon sticks.
5. add the vanilla and cold butter.
6. blend carefully with an immersion blender until the butter is fully incorporated and the syrup looks smooth.
7. transfer the syrup to a clean jar or bottle and refrigerate.
8. shake before using. some separation is normal because this recipe contains real butter.

storage

keep it refrigerated in a clean, airtight bottle or jar and shake before each use. for best quality, use within 1 month.

use it for

coffee, pancakes, cold brew, lattes and homemade coffee drinks.

notes

start with 20–30 g per drink. some separation is normal because this recipe contains real butter.