


# Bubbie's Space

Herbs for the Body • Peace for the Soul
Live Well Naturally Every Day.

# Brown Butter Cinnamon Coffee

*Rich, warm, and cozy coffee with the nutty flavor of brown butter, a touch of cinnamon, and your choice of creamy milk. It's like a cozy hug in a cup!*

## Ingredients

- 1 cup brewed coffee (hot or cooled)
- 2 tablespoons unsalted butter
- 1 teaspoon ground cinnamon (or more to taste)
- 2–3 tablespoons brown sugar (or maple syrup)
- 1/2 teaspoon vanilla extract
- 1/2 cup milk (any kind: whole, 2%, almond, oat, or coconut)
- Ice (for iced coffee) or enjoy hot
- Whipped cream (optional)
- Extra cinnamon for topping (optional)




## Instructions

1. In a small saucepan, melt the butter over medium heat. Continue cooking, stirring constantly, until the butter turns golden brown and has a nutty aroma (about 3–5 minutes).
2. Remove from heat and stir in the cinnamon and brown sugar. Mix until smooth.
3. Add vanilla extract and stir.
4. Brew your coffee and let it cool slightly (if making iced coffee).
5. In a tall glass filled with ice, pour in the coffee. Add the brown butter cinnamon mixture and milk. Stir well.
6. Top with whipped cream and a sprinkle of cinnamon, if desired. Enjoy!

## Brown Butter Cinnamon Syrup (Make Extra!)

- 1/2 cup unsalted butter
- 1/2 cup brown sugar
- 1 tablespoon ground cinnamon
- 1 teaspoon vanilla extract
- Pinch of sea salt (optional)

**Directions:**

Melt butter in saucepan over medium heat until golden brown. Stir in brown sugar and cinnamon. Simmer for 1–2 minutes. Remove from heat, add vanilla and salt. Let cool and store in a jar in the refrigerator for up to 2 weeks.




## Tips & Variations

- Use oat milk, almond milk, or coconut milk for a dairy-free version.
- Try maple syrup instead of brown sugar.
- Add a pinch of nutmeg or a drop of almond extract for extra flavor.
- For a hot version, skip the ice and steam the milk.
- Make it a blended coffee by adding ice to a blender.
- Top with caramel drizzle for a dessert-style drink.
- Use the brown butter cinnamon syrup in lattes, cold brew, iced coffee, or even over pancakes!