

# Pick your Poison: Gingerbread Latte Syrup Recipe

Crikey, it's been a while since i posted a recipe (life has happened) but seen as it's feeling very miserable out there today, and most of us will probably be stood under the rain filled clouds watching Fireworks at some point this weekend, I have a recipe for some delicious Gingerbread Latte Syrup to help warm your cockles.

Costa have launched their well loved festive drinks and cups this week but why not save yourself a few pennies and make your own? It's easier than you might think!





Add the syrup into some warmed milk with a shot of espresso – and if you fell a bit cheeky, a shot of Brandy! – to make it into a luscious winter Latte.

Enjoy the fireworks!



# LIFE IS KNUTTS

## PICK YOUR POISON

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### GINGERBREAD LATTE SYRUP

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#### SERVES:

4 DRINKS (APPROX.)

#### TOTAL TIME:

30MINS PLUS COOLING

#### INGREDIENTS:

65G LIGHT BROWN SUGAR

100ML COLD WATER

2 TSP GROUND GINGER

1TSP CINNAMON

1TSP GROUND NUTMEG

4 BLACK PEPPERCORNS

1TSP VANILLA ESSENCE

#### METHOD:

\* PLACE THE LIGHT BROWN SUGAR AND COOL WATER IN A SAUCEPAN AND HEAT UNTIL THE SUGAR IS DISSOLVED. BRING TO THE BOIL.

\* ONCE BOILING, ADD IN THE CINNAMON, GINGER, NUTMEG AND PEPPERCORNS.

\* ONCE THICKENED, REMOVE FROM THE HEAT AND ADD IN THE VANILLA ESSENCE.

\* STRAIN THROUGH A FINE SIEVE INTO A STERILISED JAR OR BOTTLE.

\* ONCE COOL, STORE IN THE FRIDGE FOR UP TO 1 WEEK.

\* TO MAKE A GINGERBREAD LATTE, WARM SOME MILK IN A PAN (AMOUNT DEPENDS ON HOW MANY MUGS YOU'RE MAKING). ONCE WARM, ADD 50ML OF THE GINGERBREAD SYRUP (50ML PER MUG), A SHOT OF ESPRESSO AND, IF USING, 25ML BRANDY. POUR INTO A MUG AND ENJOY.

\*\*TIP: IF YOU WANT A FROTHY LATTE, POUR THE MILKY MIXTURE INTO A KILNER JAR, SCREW A WATER TIGHT LID ON AND GIVE IT A GOOD SHAKE. ET VOILA! FROTHY COFFEE!



*Gingerbread syrup*

