

# Caramel Apple Tea Latte

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This tea latte is balanced to perfection with sweet apple pieces and cinnamon chips that play with the warmth of black tea and the brightness of green tea.

## **Ingredients**

9g Applejack Festival Green and Black Tea Blend

4-6 oz Milk of your choice

½ oz Caramel-flavored syrup

Cinnamon to dust the top of the latte

## **Directions:**

Steep 9g of Applejack Festival tea in 10-12 oz of fresh filtered water at about 180°F for 5 mins.

Heat and froth 4-6 oz of your preferred milk.

Add ½ oz of caramel-flavored syrup to your tea, then pour into your 16-20 oz heat-proof cup, along with your frothed milk.

Garnish with a dusting of cinnamon on top of the milk, or even a slice of dried apple!

*Makes one 16-20 oz latte.*



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