

# Maple Cappuccino



This autumn spiced Maple Cappuccino is simply soul warming and the perfect drink for cold, frosty mornings. Maple Syrup lends this Mapleccino a certain depth and a touch of sweetness, a hint of vanilla and a pinch of cinnamon add autumnal flair !

Making a Maple Cappuccino at home is really easy and tastes just as good, or even better than any of those over-priced, fall-flavoured beverages at the Coffee Shop. It all starts with freshly brewed espresso.

## Ingredients

1/2 cup of strong espresso  
2 heaping tablespoons of pure maple syrup  
1/4 teaspoon of vanilla extract  
Pinch of cinnamon  
3/4 cup of milk

## Instructions

Pour the espresso into your favorite coffee mug.  
Stir in the pure maple syrup.  
Mix together the milk, cinnamon and vanilla.  
Froth and warm the milk mixture using a machine or by simply placing it into a mason jar, closing the lid and shaking it vigorously until it becomes frothy.  
Then place in your microwave for 30 seconds.  
Slowly pour your frothed cinnamon milk mixture into your mug with espresso/maple syrup.  
Top with extra cinnamon and serve hot.  
Enjoy!

**November 8th is National Cappuccino Day**