



Noreen's Kitchen

Cinnamon Apple Pie

Steamer

Ingredients

2 cups whole milk*
1 cup heavy whipping cream
4 ounces Torani Apple Syrup

4 ounces Torani Cinnamon Vanilla Syrup
1 teaspoon Apple Pie Spice

Step by Step Instructions

Combine milk and cream in a saucepan over medium heat until milk is just beginning to become warm.

Add apple pie spice and whisk to combine.

Add the flavored syrups and stir well.

Pour warm milk into a glass jug or measuring cup. This will help to foam more easily.

If you have a milk foamer, use it now to foam the milk while it is still warm. If you don't have a foamer, just put some of the milk in a mason jar and put a lid on it and give it a vigorously. This will produce a good bit of foam.

Pour into a mug and sprinkle with more apple pie spice for garnish.

This seriously tastes like apple pie with melted ice cream on it!

ENJOY!