

Butter Beer Latte

Ingredients

1 T Unsalted Butter
1 T Brown Sugar
1 c Milk
1 t Vanilla Extract
0 ds Cinnamon

Instructions

- 1.Heat the brown sugar and butter in a small pot on medium-high heat. Stir slowly until the mixture turns a dark brown.
- 2.Slowly add the milk and stir until it's completely mixed in. Be careful it will sputter. Don't worry if the brown sugar and butter seems to solidify; just keep stirring the mixture over medium-high heat and it will all melt and mix together.
- 3.Once the milk is mixed in, and there are no solid bits add the vanilla extract and cinnamon and stir to incorporate.
- 4.Then turn off the heat, ladle it into a mug, add another sprinkle of cinnamon on top, and serve immediately.