

Homemade Toffee Nut Latte

Indulge in a warm cup of homemade toffee nut latte, featuring rich espresso, creamy milk, and a delightful toffee nut syrup that will make your taste buds dance. Perfect for a cozy afternoon or a sweet morning boost!


10 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 shot espresso
- 1 cup milk (dairy or non-dairy)
- 2 tablespoons toffee nut syrup
- Whipped cream (for topping)
- Chopped nuts (for garnish, optional)
- Caramel sauce (for drizzling, optional)

Steps

- 1 Brew a shot of espresso and set aside.
- 2 In a small saucepan, heat the milk over medium heat until steaming.
- 3 Froth the milk using a milk frother or whisk until creamy and bubbly.
- 4 In a large mug, combine the hot espresso and toffee nut syrup.
- 5 Pour the frothed milk over the espresso mixture and stir gently to combine.
- 6 Top with whipped cream, chopped nuts, and a drizzle of caramel sauce if desired.
- 7 Serve immediately and enjoy your homemade toffee nut latte!