

## **Cinnamon Dolce Latte**

Category Drinks	1 serving		32 servings		Cooking process #2 Same Day Service				
	Amount		Amount		-l				
Ingredients	Weight	Measures	Weight	Measures	Directions				
Milk, fat-free		1 cup		2 gal	1. Place milk, cinnamon dolce simple syrup, and instant coffee in large pitcher. Whisk ingredients together and store in cooler overnight.  1. CCP: Hold and serve at 41° F or below.  2. To heat in bulk: Pour latte into stockpot and stir. Warm over medium low heat until tiny bubbles start to form around the edges. Stir occasionally so a skin doesn't form. Warm until				
Cinnamon dolce simple syrup		1 Tbsp		2 cups					
Instant coffee*		1 tsp		2/3 cup					
					temperature reaches 150° F - 160° F.				
					CCP: No bare hand contact with ready to eat				
					3. Transfer to an insulated beverage dispenser,				
					and dispense 9 oz into 12 oz cups.				
					CCP: Hold and serve at 135°F or above.				
					Single Serving Directions				
					1. Follow step 1 under gallon directions for				
					overnight preparation.				
					CCP: No bare hand contact with ready to eat				
					2. To serve hot, pour 9 oz cinnamon dolce latte				
					in 12 oz cup. Using a frothing wand or				
					microwave, heat beverage to 140° F.				
					Microwaving times will vary. Average time in				
					microwave is 1 minute 40 seconds.				
					CCP: Hold and serve at 135°F or above.				
					CCP: No bare hand contact with ready to eat				
					3. To serve cold, add 3/4 cup ice to a 12 oz cup.				
					Pour 9 oz cinnamon dolce latte over ice.				
					CCP: Hold and serve at 41° F or below.				



Prep Time	5 minutes cold; 15 minutes hot								
Notes									
Number of serv	rings is based on 9 ounces p	er cup.							
*The amount of	f instant coffee needed will	vary by brand. Adjust q	uantity to provide 8 oz of co	ffee per latte according to	o package instructions.				
Store latte in co	oler up to one week or unt	il expiration date of mill	k, depending on which one o	comes first.					
Nutrients per s	serving								
Calories	134 kcal	Sat Fat	1.482 g	Total Sugars	18.254 g				
Protein	8.656 g	Chol	9.8 mg	Added Sugars	6.042 g				
Carb	19.151 g	Sodium	129.26 mg						
Total Fat	2.383 g	Dietary Fiber	0.05 g						