

Carolbake.com | Carol's Cold Brew Iced Honey Latte

I live close to this cute little downtown area in Winter Garden, Florida which has a bunch of cute little coffee shops and I've fallen in love with one who serves these Iced Honey Lattes! I'm obsessed LOL! Turns out, they are really easy to make!

Seriously, the secret ingredient is simple syrup, and this time it's made with honey and water on the stove instead of sugar and water like usual simple syrup. It's always equal parts. This honey syrup is so nice and smooth, it can also be enjoyed on waffles or pancakes to replace maple syrup!

So if you love fancy coffee, but you are spending more time at home or trying to watch the budget, this is a great recipe for you! Get ready to open your own coffee shop in your kitchen with this one...

Let's jump in the kitchen together and start brewing coffee together!

Ingredients:

Honey Syrup -

- 1 Cup Honey
- 1 Cup Water

Cold Brew Iced Honey Latte -

- 6 Ounces Cold Brew Coffee (Find Cold Brew Recipe [Here](#)) or 6 - 8 Ounces Hot Coffee
- 2-4 Tbsp Honey Syrup
- 2 Ounces of Your Favorite Creamer
- Sprinkle of Cinnamon
- Ice

How to Make -

Honey Syrup -

- In a saucepan over medium heat on the stove, pour in honey and water.
- Let it come to a boil, then turn off the heat and let it cool. It makes the perfect syrup.

Cold Brew Iced Honey Latte -

- Pour cold brew, honey syrup and creamer into a cup (to make it hot, sub in hot coffee instead of cold brew).
- Sprinkle cinnamon over the top.
- Place a lid on top and shake it all together or stir it up.
- Pour over ice and Enjoy! Skip this step if you prefer to serve it hot. :)

This is a fun way to still enjoy your fancy coffee if you're working from home and don't have a reason to run out to the coffee shop. It's also a great way to stay on budget! If you do decide to try it, let me know and share your pictures on [Instagram](#) or [Facebook](#)!

For more fun recipes to try and places to explore, check out carolbake.com!