

Brewed Awakening

INGREDIENTS

- 4 oz cold brew espresso
- ½ oz cinnamon simple syrup
- 1 tsp non-alcoholic chocolate bitters
- ¾ tsp 80:20 saline solution
- Espresso beans

DIRECTIONS

To make simple cinnamon syrup combine water and turbinado sugar in a 1:1 ratio and heat until dissolved. Remove from heat, add 2-3 cinnamon sticks and let sit for 30-60 minutes until cool, then remove cinnamon sticks. To make the Brewed Awakening, combine all ingredients in a cold shaker with ice and shake. Strain into a coupe glass and garnish with espresso beans.

Shortcut: Instead of the simple syrup, you can dissolve a brown sugar cube and use cinnamon powder.

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