

Flavour of the Month 2026

November

Cinnamon

MONIN®

November

Cinnamon

Cinnamon is derived from the inner bark of trees native to South and Southeast Asia and has been prized for centuries for its distinctive aroma and flavour. Once considered a highly valuable spice, cinnamon played an important role in ancient trade routes and has been used in cooking, medicine, and cultural traditions across many civilizations.

Today, cinnamon is celebrated around the world for its warm, sweet, and comforting taste. From pastries, cookies, and breakfast favourites to coffee beverages, desserts, and savoury recipes, its versatility has made it a beloved ingredient in seasonal treats and everyday culinary creations alike.

Did you know?

There are two main types of cinnamon. Ceylon is known as “true cinnamon,” while Cassia is the variety most found in stores.

Cinnamon sticks curl up naturally as they dry.

Cinnamon was once more valuable than gold.

Monin Cinnamon Syrup mixes the bold taste of cinnamon into coffees, cocoas, ciders and cocktails





November

Cinnamon

Monin Cinnamon Bun Syrup brings sweet, fresh-baked flavour to hot and frozen coffees, cocoas, cocktails and mocktails.



34.1%

of menus currently feature Cinnamon.

Customers love Cinnamon:

"Rings true to the name. You can taste the bold cinnamon and hints of icing in the syrup. Love it!"– Adam

"Such a perfect cinnamon syrup. It's like you sprinkled fresh ground cinnamon in your drink."– Sarah

Source: Datassential

Cocktail
Recipes

Melissa Nasits, Beverage Innovation Director



FALL OF MAN

Glassware: 8 oz.

Contains Alcohol



MONIN®

INGREDIENTS

1 ½ oz.	Cointreau
½ oz.	Monin Pear Syrup
¼ oz.	Monin Cinnamon Syrup
1 oz.	Fresh Lemon Juice
1 oz.	Apple Cider (or Apple Juice)

GARNISHES

Cinnamon stick, Dehydrated lemon, mint

PREPARATION: Shake and Strain / Up

Chill serving glass. Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into chilled serving glass. Garnish and serve.

NOTES

A crisp yet cozy sip, *Fall of Man* layers juicy pear and orchard-fresh apple cider with a bright pop of lemon, all wrapped in a warm cinnamon spice that feels like peak sweater weather.

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KONG SMASH

Glassware: 16 oz.

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Forty Creek Copper Bold Whisky
¼ oz.	Monin Cinnamon Syrup
1 oz.	Monin Banana Purée
6 ea.	Mint Leaves
Top with	Club Soda

GARNISHES

Banana slice, cinnamon stick, mint sprig

PREPARATION: Muddle / Shake and Strain - Over Ice

Place mint into bottom of mixing glass and muddle. Fill mixing glass full of ice and add remaining ingredients in order listed. Cap, shake, and strain into serving glass over fresh ice. Garnish and serve.

NOTES

Kong Smash brings tropical energy into fall with ripe banana purée and bourbon, lifted by cooling mint and finished with a refreshing splash of soda. Cinnamon weaves through the drink as a warm backbone, transforming what could be summery into something seasonally grounded.

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RED HEADED RUSSIAN

Glassware: 12 oz.

Contains Alcohol



INGREDIENTS

½ oz.	Monin Cinnamon Syrup
1 oz.	Vodka
1 oz.	Kahlua Coffee Liqueur
1 oz.	Half & Half

GARNISHES

Cinnamon stick

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

Rich, creamy, and undeniably comforting, this cocktail elevates the familiar into something seasonal. Each sip is smooth and dessert-like, with subtle spice lingering on the finish. It fits seamlessly into the trend of dessert-style drinks. It also connects to the continued rise of coffee-based cocktails as all-day indulgences, bridging the gap between after-dinner drink and cozy treat.

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Mocktail
Recipes

Jeff Ruth, Senior Beverage Innovation Director



IDES OF AUTUMN MOCKTAIL

Glassware: 8 oz. Coupe

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Blood Orange Syrup
½ oz.	Monin Cinnamon Syrup
1 oz.	Fresh Lemon Juice
½ oz.	Simple Syrup
2 oz.	Black Tea

GARNISHES

Orange peel

PREPARATION: Shake and Strain / Up

Chill serving glass. Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into chilled serving glass. Garnish and serve.

NOTES

A vibrant, spirit-free take on a classic sour, this seasonal sip layers bright Monin Blood Orange with the gentle warmth of cinnamon for a perfectly balanced fall refreshment. Tart, aromatic, and just the right touch of comfort.

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PACK MULE MOCKTAIL

Glassware: 16 oz. Copper Mug

Does Not Contain Alcohol



INGREDIENTS

½ oz.	Monin Ruby Red Grapefruit Syrup
½ oz.	Monin Cinnamon Syrup
¼ oz.	Fresh Lime Juice
6 oz.	Ginger Beer

GARNISHES

Cinnamon stick, grapefruit

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

A fall-inspired twist on the classic mule, this refreshing mocktail pairs bright, ruby grapefruit with the warming spice of cinnamon and a lively kick of ginger beer.

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NOR'EASTER MOCKTAIL

Glassware: 8 oz.

Does Not Contain Alcohol



INGREDIENTS

½ oz.	Monin Cinnamon Syrup
¼ oz.	Monin Honey Syrup
¼ oz.	Fresh Lime Juice
¼ oz.	Apple Cider Vinegar
Top with	Cranberry Juice

GARNISHES

Lime wheel

PREPARATION: Shake and Strain / Over Ice

Pour ingredients (except cranberry juice) into an ice-filled mixing glass in order listed. Cap, shake, and strain into a serving glass filled with fresh ice. Top with cranberry juice. Garnish and serve.

NOTES

An elevated mocktail that brings fall's flavours into perfect balance—warm cinnamon and golden honey layered with a bright splash of apple cider vinegar for a subtle tang. Topped with vibrant cranberry juice, it finishes light, refreshing, and gently spiced

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Non-Alcoholic *Recipes*

Angela Thompson, Senior Beverage Innovation Director



CINNAMON BUN DIRTY SODA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

½ oz.	Monin Cinnamon Bun Syrup
6 oz.	Coke®
	Top With:
1 oz.	Non-dairy Creamer

GARNISHES

Cinnamon pastry, cinnamon powder, whipped cream

PREPARATION: Build / Over Ice

Pour ingredients into an ice-filled serving glass in order listed. Garnish and serve.

NOTES

This is a fun treat for later in the day; use leftover breakfast pastries as a garnish. Elevate this dirty soda with a sprinkle of cinnamon on top of whipped cream for an afternoon delight.

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CINNAMON BANANA LEMONADE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Cinnamon Syrup
½ oz.	Monin Banana Purée
7 oz.	Lemonade

GARNISHES

Banana chips, cinnamon stick

PREPARATION: Stir / Over Ice

Pour ingredients into an ice-filled serving glass in order listed. Stir gently to mix. Garnish and serve.

NOTES

It's fruity and savoury, a nice little pick-me-up for any time of the day. This could also be a great spiked lemonade with whisky, bourbon or spiced rum.

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SPICED APPLE BUTTER TEA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Cinnamon Syrup
½ oz.	Monin Caramel Apple Butter Syrup
7 oz.	Fresh Brewed Tea

GARNISHES

Apple slices, cinnamon powder, orange slice

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

A perfectly spiced tea, afternoon sipping at its best for the Fall.

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Milkshake
Recipes



CINNAMON HONEY MILKSHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

¾ oz.	Monin Cinnamon Syrup
¾ oz.	Monin Honey Syrup
2 oz.	Milk
4 scoops	Vanilla Ice Cream

GARNISHES

Honeycomb Cereal, cinnamon powder, whipped cream

PREPARATION: Blend / Ice Cream

Add ingredients into blender cup in order listed. Cap and blend until smooth. Pour into serving glass, garnish, and serve.

NOTES

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DARK CHOCOLATE CINNAMON SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Cinnamon Syrup
1 oz.	Monin Dark Chocolate Sauce
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Monin Dark Chocolate Sauce, cinnamon powder, whipped cream

PREPARATION: Blend / Ice Cream

Add ingredients into blender cup in order listed. Cap and blend until smooth. Pour into serving glass, garnish, and serve.

NOTES

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CHURRO MILKSHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

1 ½ oz.	Monin Cinnamon Bun Syrup
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Cinnamon sugar, whipped cream

PREPARATION: Blend / Ice Cream

Add ingredients into blender cup in order listed. Cap and blend until smooth. Pour into serving glass, garnish, and serve.

NOTES

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Holiday *Recipes*

Samuel Vinson, Beverage Innovation Manager



YULE LOG PAINKILLER

Glassware: 12 oz.

Contains Alcohol



INGREDIENTS

1 ½ oz.	Rum
¾ oz.	Monin Cinnamon Syrup
1 oz.	Orange Juice
1 ½ oz.	Pineapple Juice
¾ oz.	Cream Of Coconut
2 dashes	Chocolate Bitters

GARNISHES

Nutmeg, cinnamon stick
Optional: Elf on a Shelf

PREPARATION: Shake and Strain / Over Ice

Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into a serving glass filled with fresh ice. Garnish and serve.

NOTES

A cinnamon twist on the classic painkiller!

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MAX'S MATCHA HORCHATA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Matcha Green Tea Concentrate
¾ oz.	Monin Cinnamon Bun Syrup
6 oz.	Almond Milk
½ oz.	Heavy Cream

GARNISHES

Dulce De Leche Drizzle (Optional)

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

The Grinch's best friend Max! This matcha is a mood booster! Even better with a drizzle of Dulce De Leche.

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SPICE IS NICE

Glassware: 16 oz. Highball

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Reposado Tequila
¾ oz.	Monin Cinnamon Syrup
¾ oz.	Lemon Juice
1 oz.	Orange Juice
Fill with	Ginger Ale

GARNISHES

Cinnamon sugar rim, orange, rosemary sprig

PREPARATION: Shake and Pour, Top

Combine ingredients in an ice-filled shaker in order listed, except sparkling beverage. Cap and shake vigorously. Pour into serving glass. Top with ginger ale, garnish, and serve.

NOTES

Sweet, spice & everything nice!

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Coffee
Recipes

Michael Moberly, Beverage Innovation Director



CINNAMON SHAKEN ESPRESSO

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Cinnamon Syrup
2 shots	Espresso
5 oz.	Milk

GARNISHES

Cinnamon Sugar Rimmer, Spices

PREPARATION: Shake and Strain / Over Ice

Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into a serving glass filled with fresh ice. Garnish and serve.

NOTES

Easy to make and big flavour!

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WAFFLE CONE LATTE

Glassware: 12 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Cinnamon Bun Syrup
2 shots	Espresso
Fill with	Steamed Half & Half

GARNISHES

Monin Dark Chocolate Sauce At Bottom Of Glass, Whipped Cream, Waffle Cone

PREPARATION: Hot / Steamed Milk

Combine ingredients, except milk, in serving cup in order listed. Stir and set aside. Steam milk in pitcher. Pour steamed milk into serving cup, stirring gently. Garnish and serve.

NOTES

Like your favourite ice cream cone with chocolate at the bottom!

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CINNAMON ESPRESSO DIRTY SODA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

1 oz.	Monin Cinnamon Syrup
2 shots	Espresso
4 oz.	Cola
Top with	International Delight® Sweet & Creamy Cold Foam

GARNISHES

Cinnamon powder

PREPARATION: Build / Over Ice

Pour ingredients into an ice-filled serving glass in order listed. Garnish and serve.

NOTES

Somewhere between a cold brew and a dirty soda!

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Health & Wellness

Recipes

Julia Melucci, Beverage Innovation Director



CORE VALUES

Glassware: 16 oz. .

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Cinnamon Syrup
4 oz.	Almond Milk
½ ea.	Frozen Banana
1 ea.	Apple, Chopped
1 tbsp.	Chia Seeds
1 tbsp.	Plain Oatmeal
4 oz.	Vanilla Yogurt

GARNISHES

Graham cracker, Fall pick

PREPARATION: Blend

Pour ingredients into blender cup in order listed.
Fill serving glass with ice and add the ice into blender cup.
Cap and blend until smooth.
Pour back into serving glass, garnish, and serve.

NOTES

This smoothie brings together a wholesome blend of ingredients that lives up to the name *Core Values*—rooted in tradition, balanced in flavour, and built to fuel your day.

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LEAF ME BLUSHING

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Cinnamon Syrup
4 oz.	Monin Piña Colada Fruit Smoothie Mix
10 ea.	Frozen Cranberries
3 oz.	Frozen Acai

GARNISHES

Frozen cranberry, Fall pick

PREPARATION: Blend

Pour ingredients into blender cup in order listed.
Fill serving glass with ice and add the ice into blender cup.
Cap and blend until smooth.
Pour back into serving glass, garnish, and serve.

NOTES

This smoothie blends two ingredients with global history in one glass—tart, vibrant cranberries meet warm, spicy cinnamon for a flavour combo that's both timeless and totally "Leaf Me Blushing" worthy.

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Wildcard
Recipes

Steven Nguyen, Beverage Innovation Manager



CINNAMON BRULÉE ESPRESSO MARTINI

Glassware: 8 oz. Coupe

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Vodka
½ oz.	Monin Cinnamon Syrup
1 oz.	Kahlua Coffee Liqueur
1 shot	Espresso
	Top With:
2 oz.	Infused Cinnamon Bun Cold Foam

GARNISHES

Brown sugar brulée: Add 1 tsp. brown sugar on top of infused cold foam. Use a handheld butane torch to brulée the brown sugar until caramelized.

PREPARATION: Shake and Strain /Up/ Top

Chill serving glass. Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into chilled serving glass. Top with infused cinnamon bun cold foam and brown sugar. Garnish and serve.

NOTES

Enjoy an added layer of creamy texture and sweet flavour to an Espresso Martini with a cinnamon bun brulée cold foam.

Cinnamon Bun Cold Foam Recipe: 4 oz. heavy cream, 2 oz. milk, 1 oz. cinnamon bun syrup.
Combine ingredients into a container. Use a milk frother or whisk to froth the mixture for 30 seconds. Allow cold foam to rest for 15 mins in a fridge.

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CINNAMON BANANA OLD FASHIONED

Glassware: 12 oz.

Contains Alcohol



INGREDIENTS

2 oz.	Forty Creek Copper Bold Whisky
¼ oz.	Monin Cinnamon Syrup
¼ oz.	Monin Banana Syrup
2 dashes	Fee Brothers Black Walnut Bitters

GARNISHES

Dehydrated Banana, Cinnamon Powder

PREPARATION: Stir and Strain / Over Ice

Pour ingredients into mixing glass with ice in order listed. Stir vigorously to chill and strain into an ice-filled serving glass. Garnish and serve.

NOTES

Enjoy a fall-inspired twist on a modern classic Old Fashioned around the holidays.

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CINNAMON TOASTED COCONUT COQUITO

Glassware: 12 oz.

Contains Alcohol



INGREDIENTS

1 ½ oz.	Dark Rum
½ oz.	Monin Cinnamon Syrup
¼ oz.	Monin Toasted Coconut Syrup
2 oz.	Cream Of Coconut
2 oz.	Unsweetened Coconut Milk
1 pinch	Cinnamon
1 pinch	Nutmeg

GARNISHES

Cinnamon Stick, Nutmeg, Cinnamon Powder

PREPARATION: Shake and Strain / Over Ice

Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into a serving glass filled with fresh ice. Garnish and serve.

NOTES

Coquito means “little coconut” in Spanish and is a traditional holiday drink served from Thanksgiving through Three Kings Day (Día de los Reyes) in Puerto Rico and other parts of the Caribbean.

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Batch
Recipes



SPICED APPLE BUTTER TEA

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN

INGREDIENTS

8 oz.	Monin Cinnamon Syrup
8 oz.	Monin Caramel Apple Butter Syrup
112 oz.	Fresh Brewed Tea

GARNISHES

Apple slices, cinnamon powder, orange slice

PREPARATION: Batch / Cold

Pour ingredients into suitable mixing container in order listed.
Whisk well to mix.
Portion into appropriate storage container.
Cover, label, day dot, and store refrigerated.

NOTES

1. Fill a serving glass with ice.
2. Pour the batch mix to ¼ inch from the rim of the glass.
3. Add garnish and serve.

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CINNAMON BANANA LEMONADE

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN

INGREDIENTS

6 oz.	Monin Cinnamon Syrup
6 oz.	Monin Banana Purée
112 oz.	Lemonade

GARNISHES

Banana chips, cinnamon stick

PREPARATION: Batch / Cold

Pour ingredients into suitable mixing container in order listed.
Whisk well to mix.
Portion into appropriate storage container.
Cover, label, day dot, and store refrigerated.

NOTES

1. Fill a serving glass with ice.
2. Pour the batch mix to ¼ inch from the rim of the glass.
3. Add garnish and serve.

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Culinary

Recipes

Jacob Sturm, Executive Innovation Chef

Joseph Buckner, Culinary Coordinator



CINNAMON BUN GLAZED BACON

YIELD 12 slices **ACTIVE TIME** 10 minutes **TOTAL TIME** 20 minutes



INGREDIENTS



12 slices of bacon
½ cup Monin Cinnamon Bun Syrup
½ cup granulated sugar

PREPARATION

1. Preheat oven to 350° F.
2. Lay the bacon on a sheet tray covered with parchment paper.
3. Cook the bacon until it is 3/4 of the way done, about 12 minutes.
4. While the bacon cooks, mix the syrup and sugar until well combined.
5. Remove the bacon from the oven and baste liberally with the syrup-sugar mixture.
6. Return the bacon to the oven and cook for about 5 minutes.
7. Remove the bacon when it has finished cooking and baste once more with the syrup-sugar mixture. Serve immediately.



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CINNAMON STRAWBERRY SODA GLAZE

YIELD 1 cup **ACTIVE TIME** 10 minutes **TOTAL TIME** 15 minutes

INGREDIENTS



1 cup strawberry soda
½ cup sugar
2 Tbsp. Monin Cinnamon Syrup
2 Tbsp. lemon juice
1 tsp. salt



PREPARATION

1. Combine all ingredients in a saucepan and whisk until incorporated.
2. Bring the mixture to a boil on medium-high heat and cook until reduced by 1/3 or for 10 minutes.
3. Allow the mixture to cool. Serve immediately or store in a tightly sealed container in the fridge.



Concepts:
Beignets- Deep-fried beignets topped *with Powdered Sugar and Cinnamon Strawberry Soda Glaze.*
Sundae- *Vanilla Ice Cream Topped with Hot Fudge, Peanuts, and a Cinnamon Strawberry Soda Glaze.*

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CINNAMON MAPLE SYRUP

YIELD 1 1/4 cup **ACTIVE TIME** 5 minutes **TOTAL TIME** 5 minutes



INGREDIENTS



1 cup maple syrup
¼ cup Monin Cinnamon Syrup

PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place in a container, cover tightly, and refrigerate until use.



Concepts:
Banana's Foster French Toast- *French Toast Topped with Banana's Foster and a Cinnamon Maple Syrup.*
Cinnamon Crunch Pancakes- *Buttermilk Pancakes Topped with Butter, Cinnamon Toast Crunch, and a Cinnamon Maple Syrup.*

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CINNAMON BEAR CLAW

YIELD 4 pastries **ACTIVE TIME** 10 minutes **TOTAL TIME** 1 hour



INGREDIENTS

- 3 Tbsp. softened butter
- ½ cup confectioner's sugar
- 1 (8oz) package cream cheese
- ¼ cup Monin Cinnamon Bun Syrup
- 1 egg white
- 2 sheets puff pastry
- 1 egg yolk
- 1 Tbsp. water
- ¼ cup granulated sugar
- 1 Tbsp. cinnamon
- 1 tsp. salt

PREPARATION

1. Preheat an over to 350°F. In a mixing bowl, whisk together the butter and the confectioner's sugar until light and fluffy. Add the cream cheese, syrup, and egg white and whisk until smooth.
2. Remove the puff pastry from the fridge and divide in half lengthwise into 4 strips.
3. Add the cream cheese filling into a piping bag and pipe a long line down the center. Fold the pastry in half like a hot dog bun and cut little slits along the edge to give it the claws.
4. Mix the egg yolk and water together then mix the sugar, cinnamon, and salt. Using a pastry brush, brush the yolk mixture over the top of the pastry then sprinkle the cinnamon sugar over the top.
5. Let the pastry sit for 10 minutes to puff up then place in the oven for 20 minutes, rotating the pan after 10 minutes.
6. Remove from oven and allow to cool. Serve immediately or store in a tightly sealed container in the fridge.



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CINNAMON BUN COOKIES

YIELD 12 – 16 cookies **ACTIVE TIME** 10 minutes **TOTAL TIME** 90 minutes



INGREDIENTS

- ¼ lb. (1 stick) butter, softened
- 1/3 cup granulated sugar
- 1 large egg
- ¼ cup Monin Cinnamon Bun Syrup
- 1 tsp. vanilla extract
- 1 cup plus 2 Tbsp. all-purpose flour
- ½ tsp. baking soda

PREPARATION

1. Preheat oven to 350° F.
2. In a stand mixer, beat the butter and sugar until combined and creamy.
3. Once the butter is light and fluffy, beat in the egg, syrup, and vanilla until well combined.
4. Sift in the flour and baking soda and mix well until just combined.
5. Refrigerate the dough for at least 1 hour. Scoop the dough into balls (about 2 tablespoons each) and place onto a parchment-lined baking sheet.
6. Bake for 12 minutes, rotating after 6 minutes. The cookies should be golden brown on the outside and just starting to crack on the surface.
7. Remove from the oven and allow to cool to room temperature. Store in a tight container at room temperature.



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CINNAMON GLAZE

YIELD 1/2 cup **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes



INGREDIENTS



1 cup powdered sugar

3 Tbsp. Monin Cinnamon Syrup

PREPARATION

1. In the bowl of stand mixer fitted with the paddle attachment, place all the ingredients inside and mix until just incorporated.
2. In a sheet of plastic wrap, add the butter in the center then roll up the wrap and then twist the sides until the butter becomes a log.
3. Place the log in the fridge for 4 hours or until fully hardened.
4. Serve immediately or tightly wrap the butter and keep in the fridge.



Concepts:
Cinnamon Bun Cookie- *Cinnamon Bun Flavoured Cookie Topped with a Cinnamon Glaze.*
Danish- *Sweet Cream Filled Puff Pastry Hit with a Drizzle of Cinnamon Glaze.*

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