

Kona French Press Vanilla Latte by Lynn's Recipes



Lynn demonstrates how to make a Vanilla Latte using a Kona French Press. This is a delicious drink for any time of day. This Kona French Press was provided by Idylc Homes for use and review.

Ingredients:

- 4 Tablespoons coarsely ground coffee, your choice
- 24 ounces very hot, but not boiling water

- 2 Tablespoons vanilla syrup
- Skim Milk for frothing
- Caramel Topping

Place coffee in the bottom of the French Press. Pour the hot water over the coffee and stir. Place the plunger in the press, but do not press down. Let the coffee steep for 4 minutes and then slowly push the plunger down.

In a mug, place the vanilla syrup and cover with the coffee, filling the mug half way. Pour the frothy milk over the coffee and drizzle with caramel topping. Serve and enjoy!

[This link is where you can find this Kona French Press](#)

*Note – This Kona French Press was provided by Idylac Homes for my use. I was not paid to use this product in my video. All opinions are my own.

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Lynn's Recipes: October 2014
www.lynnrecipes.com

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