

## Apple Cinnamon Cheesecake Latte Recipe: Fall's Coziest Espresso Drink

? Introduction: Why This Latte Tastes Like Pure Autumn Comfort



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

#### Swaps and Notes:

**Dairy Swaps:** For a non-dairy option, use oat milk and a plant-based cream cheese alternative. The higher fat content in oat milk mimics whole milk's richness nicely.

**Sweetness Adjustments:** If your apple syrup is already very sweet, reduce the brown sugar to ½ tablespoon. You can also substitute maple syrup or honey for a pure maple flavor twist.

**Extra Spice:** For a deeper autumnal flavor, add a tiny pinch of ground nutmeg and allspice along with the cinnamon.

? How to Make Your Apple Cinnamon Cheesecake Latte:

Step 1: Create the Cheesecake Cream Base:

Step 2: Prepare the Coffee:

Step 3: Combine and Integrate:

Step 4: Garnish and Indulge:

? Tips for Success:

**Softened That Cream Cheese!** I cannot stress this enough. Cold cream cheese will seize up and create unpleasant chunks. Leave it out for 30 minutes or microwave it for 10-15 seconds until it is truly soft before starting.

**Monitor the Heat:** Keep the heat medium and whisk without stopping. Scorching the bottom of the milk will ruin the delicate flavor and texture of the base.

Invest in Good Coffee: Since this latte is so rich, you need a strong coffee foundation to balance the sweetness. Use high-quality beans or fresh espresso shots.

? Serving Suggestions and Pairings:

For the Morning: Pair this sweet, spiced drink with a savory breakfast bake to balance the flavors.

For Dessert Time: The warm spice is a perfect match for rich chocolate. Try it alongside The Best Peanut Butter Brownies I've Ever Made-And I've Made a Lot or a cool serving of This Brownie Batter Dip is My Favorite No-Bake Dessert for Instant Chocolate Cravings.

Snack Indulgence: Enjoy it with something simple and sweet, like a soft, plain biscotti for dipping.

? Nutritional Information (Per Serving, Estimated):

Calories: 250-350 kcal

Total Fat: 10-15g

Carbohydrates: 30-45g

Protein: 5-8g

? Storage and Leftover Tips:

Storing the Base: Make the creamy apple base (Step 1) and allow it to cool completely. Store it in an airtight container in the refrigerator for up to 48 hours.

Reheating: To serve, reheat the base on the stove over medium-low heat, whisking until smooth and hot. Pour over fresh, hot coffee or espresso.

? More Recipes You Will Love:

For an easy, savory meal that feeds a crowd, these Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always my go-to.

When you need an effortless crowd-pleasing appetizer, try These Chocolate Chip Cookie Dough Brownie Bombs are My Favorite Sweet Obsession.

For a truly deep, southern-inspired comfort bowl, check out This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.

? Final Thoughts:

## DIRECTIONS

1. Prep time: 5 minutes Cook time: 3 minutes Total time: 8 minutes
2. Step 1: Create the Cheesecake Cream Base: In a small saucepan, combine the milk, softened cream cheese, apple syrup (or blended filling), brown sugar, and ground cinnamon. Place the saucepan over medium heat. Whisk continuously and vigorously until the cream cheese is completely melted and the mixture is hot and perfectly smooth. It should be fully incorporated with no lumps. Crucially: do not let the mixture boil.
3. Step 2: Prepare the Coffee: While the base is heating, brew one full cup of your preferred coffee or espresso. The strength of your coffee should be able to hold its own against the rich cream base. Pour the hot coffee into your serving mug.
4. Step 3: Combine and Integrate: Slowly and carefully pour the hot, creamy apple and cream cheese mixture over the brewed coffee or espresso. Stir the mixture gently to fully incorporate the creamy base with the coffee.
5. Step 4: Garnish and Indulge: Finish your masterpiece by topping it with a generous swirl of whipped cream, a sprinkle of crushed graham crackers (the "cheesecake crust"), and a final decorative drizzle of caramel sauce or extra apple syrup. Serve immediately and enjoy the height of cozy indulgence.
6. ? Tips for Success: Softened That Cream Cheese! I cannot stress this enough. Cold cream cheese will seize up and create unpleasant chunks. Leave it out for 30 minutes or microwave it for 10-15 seconds until it is truly soft before starting.

7. Monitor the : Heat: Keep the heat medium and whisk without stopping. Scorching the bottom of the milk will ruin the delicate flavor and texture of the base.
8. Invest in : Good Coffee: Since this latte is so rich, you need a strong coffee foundation to balance the sweetness. Use high-quality beans or fresh espresso shots.
9. ? Serving Suggestions and Pairings: This latte is rich enough to be a standalone dessert, but it pairs wonderfully with treats that offer a contrasting texture or complementary flavor:
10. For the : Morning: Pair this sweet, spiced drink with a savory breakfast bake to balance the flavors.
11. For : Dessert Time: The warm spice is a perfect match for rich chocolate. Try it alongside The Best Peanut Butter Brownies I've Ever Made-And I've Made a Lot or a cool serving of This Brownie Batter Dip is My Favorite No-Bake Dessert for Instant Chocolate Cravings.
12. Snack : Indulgence: Enjoy it with something simple and sweet, like a soft, plain biscotti for dipping.
13. ? Nutritional Information (Per Serving, Estimated):  
Calories: 250-350 kcal
14. Total : Fat: 10-15g
15. Carbohydrates: 30-45g
16. Protein: 5-8g
17. Note: This is an estimated range. The final nutritional value will depend entirely on the type of milk, specific syrup, and toppings used.
18. ? Storage and Leftover Tips: For peak flavor, this latte is best enjoyed immediately. However, if you are planning to serve this for a gathering, you can prepare the base ahead of time:
19. Storing the : Base: Make the creamy apple base (Step 1) and allow it to cool completely. Store it in an airtight container in the refrigerator for up to 48 hours.
20. Reheating: To serve, reheat the base on the stove over medium-low heat, whisking until smooth and hot. Pour over fresh, hot coffee or espresso.
21. ? More Recipes You Will Love: If the comfort and indulgent twist of this latte appeal to you, then you are a true comfort food enthusiast! You might also enjoy these other recipes:
22. For an easy, savory meal that feeds a crowd, these Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always my go-to.
23. When you need an effortless crowd-pleasing appetizer, try These Chocolate Chip Cookie Dough Brownie Bombs are My Favorite Sweet Obsession.
24. For a truly deep, southern-inspired comfort bowl, check out This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.
25. ? Final Thoughts: The Apple Cinnamon Cheesecake Latte is my favorite invention for the season-it's a sip of pure fall magic. It proves that you don't need a fancy coffee machine to create a truly professional-level, dessert-inspired drink at home.

## SWAPS & NOTES

**Brewed Coffee or Espresso** 1 cup Use a strong roast or two shots of espresso for the best flavor foundation.

**Milk** ¾ cup Whole milk is recommended for the richest flavor; oat milk is an excellent creamy dairy-free alternative.

**Cream Cheese** 2 tbsp Crucially, use softened cream cheese to ensure a lump-free, smooth base.

**Apple Syrup or Apple Pie Filling** 2 tbsp If using pie filling, blend it smooth first.

### TIPS FOR SUCCESS

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Leave it out for 30 minutes or microwave it for 10-15 seconds until it is truly soft before starting.

**Monitor the Heat:** Keep the heat medium and whisk without stopping.

Scorching the bottom of the milk will ruin the delicate flavor and texture of the base.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/apple-cinnamon-cheesecake-latte-recipe-falls-coziest-espresso-drink/>