Vanilla and Caramel Tea Syrup

From the teas.co.uk wiki

This one is for anyone who likes a sweet, milky tea. You brew the vanilla and caramel tea strong, then simmer it with sugar, a real vanilla pod and a spoon of caramel into a glossy syrup. A splash in cold milk over ice tastes like an iced cream soda; in hot milk it is closer to a pudding in a mug.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Vanilla and Caramel Tea Syrup recipe. Canonical: https://teas.co.uk/recipes/cocktails/vanilla-and-caramel-tea-syrup/*

A real vanilla pod beats vanilla extract here, because its tiny black seeds add the flecks and a rounder, warmer flavour. Rinse and dry the pod afterwards and it will happily go on to flavour a jar of sugar.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts
Create your free account
Welcome bonus + earn on every order.

100 pts = 1 tree
Plant a tree in Scotland
Pledge points to our reforestation partner.

teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/