

# Oat Latte

Learn to make a creamy homemade oat latte with espresso and milk. Perfect coffee shop taste at home with our easy recipe and variations.

5 min

PREP

5 min

COOK

10 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 1 cup oat
- 1 cup milk
- 1 tsp salt
- 1 tsp cinnamon
- 1 tbsp vanillin
- 1 tbsp brown sugar
- 1 cup espresso coffee

## Instructions

- 1 Prepare the Oat Base**

Combine 1 cup oats with 1 cup milk in a medium saucepan. Cook over medium heat for 5 minutes, stirring occasionally, until the oats are tender and the mixture has thickened.
- 2** Add 1 teaspoon salt and 1 teaspoon cinnamon to the oat mixture. Stir until evenly distributed throughout.
- 3** Add 1 tablespoon sugar and 1 tablespoon vanilla extract to the mixture. Stir until the sugar is completely dissolved and all ingredients are well combined.
- 4 Blend for Smoothness**

Transfer the oat mixture to a blender and blend on high speed for 30-60 seconds until completely smooth and creamy with no visible oat pieces.
- 5 Heat the Oat Milk**

Pour the blended mixture back into the saucepan. Heat over medium heat for 2-3 minutes, stirring constantly, until steaming hot but not boiling.

## 6 **Brew Coffee**

Brew 1 cup of strong coffee or prepare 1-2 shots of espresso using your preferred method.

## 7 **Assemble the Latte**

Pour the hot coffee into a large mug. Add the hot oat milk mixture, filling the mug and creating a creamy latte consistency.

## 8 Sprinkle additional cinnamon on top as garnish and serve immediately while hot.

## Tips

Use rolled oats rather than quick oats for the best texture and creaminess. Quick oats tend to break down too much during cooking, while steel-cut oats take too long to soften properly.

For the smoothest result, strain the blended oat mixture through a fine-mesh sieve before adding the espresso. This removes any remaining oat particles for a silky café-quality texture.

Brew your espresso shots directly into the serving cup when possible. This helps maintain optimal temperature and creates better integration between the coffee and oat mixture.

Chill your milk for 30 minutes before frothing if making a hot latte. Cold milk creates better foam than room temperature milk, resulting in a more professional presentation.

Make a larger batch of the oat base on weekends and portion it into containers for quick weekday preparation. Simply reheat, blend if desired, and add fresh espresso.

Adjust the consistency by varying the milk-to-oat ratio. For a thicker, more substantial drink, use less milk. For a lighter consistency closer to traditional lattes, increase the milk quantity.

Toast the oats in a dry pan for 2-3 minutes before cooking with milk to enhance their nutty flavor and add depth to your latte.

Use a milk frother or French press to create foam for the top layer, even when using the oat mixture. This adds an authentic latte experience and professional presentation.