

A QEU PERSPECTION

Ingredients

- 2 oz Apple Gin
- 0.75 oz fresh lemon juice
- 0.75 oz cinnamon demerara syrup

Instructions

1. Prepare cinnamon demerara syrup (if not already made):
   - Combine 1 cup demerara sugar with 1 cup water in a small saucepan
   - Add 2-3 cinnamon sticks
   - Heat gently, stirring until sugar fully dissolves
   - Let simmer for 2-3 minutes to infuse cinnamon flavor
   - Remove from heat, let cool completely, then strain out cinnamon sticks
   - Store in refrigerator for up to 2 weeks
2. Chill your glass: Place a coupe or rocks glass in the freezer.
3. Combine ingredients: Add apple gin, fresh lemon juice, and cinnamon demerara syrup to a cocktail shaker.
4. Shake with ice: Fill shaker with ice and shake hard for 15-20 seconds until the outside of the shaker is frosted and cold.
5. Strain: Strain into your chilled coupe glass (for a classic up serve) or over fresh ice in a rocks glass (for a more casual serve).
6. Garnish (optional): Add a thin apple slice, lemon wheel, or expressed lemon peel for aroma.