



Campsite Capilano-cino

This sweet and simple twist creates a Capilano-cino. It will delight everyone when enjoying our great Aussie outdoors. With golden Capilano honey and a creamy, billowy marshmallow, you'll take camping to glamping in just one squeeze.



SKILL LEVEL
Easy

PREP TIME
5 mins

SERVINGS
4

Ingredients

- 4 cups (1L) full cream milk, or milk alternative of choice
- 4 tsp **Capilano Pure Honey**, plus extra to taste
- 1 tsp vanilla extract

Method

1. Heat milk and vanilla extract either in a small saucepan or milk frother until warm, approx. 1-2 minutes taking care not to boil.
2. Divide into camping cups and squeeze Capilano Pure Honey into each cup, stirring to incorporate.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanothoney](#) on Instagram or Facebook and you could be featured on our page!



- Capilano Honey Marshmallows or store-bought marshmallows

Method

3. Top with marshmallows and an extra squeeze of Capilano to finish.
Your camping – it's now glamping!

Used in this recipe



PURE HONEY

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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