

Cinnamon Iced Tea





- Sub Category Name Drink Mocktails/Iced Tea
- Recipe Source Name School of Tea Workbooks
- Activities Name Spa & Pool Iced Tea & Cocktail Selection

Used Teas



t-Series The Original Earl Grey

Ingredients

Cinnamon Iced Tea



- Cinnamon whole (3 sticks)
- Dilmah The Original Earl Grey Tea
- Splenda (1.5 cups)
- Water

Methods and Directions

Cinnamon Iced Tea

- Bring approx. 1 cups of boil water.
- Decrease heat to low and add 3 cinnamon sticks to the water. Cover and let simmer for 8 minutes.
- Next, add 1 tea bag to the pan. Cover and let simmer for 3 minutes.
- Remove cinnamon sticks and tea bag discard.
- Pour mixture into a pitcher and fill remaining area of pitcher with water.
- Add 1/2 cups of Splenda. Stir until dissolved.
- Refrigerate and serve over ice.

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