The Cinnafashioned

Spirit-forward Old Fashioned riff — maple-sweet, cinnamon-kissed, and campfire-warm.

From the Sippers

"An Old Fashioned that traded sugar for syrup and brought a little wildfire to the woods."
- Created by Sarah Becker

Glassware: 8–10 oz rocks glass

Ingredients

- 2 oz BSS Tree Tap Maple Spirit
- 1/2 oz BSS Cherokee Wildfire Spirit
- Orange peel (for expressing + garnish)
- Ice: 3–5 cubes or 1 large whiskey ball

Instructions:

1. Fill a rocks glass with 3–5 ice cubes (or one whiskey ball).
2. Pour in 2 oz Tree Tap Maple Spirit.
3. Add 1/2 oz Cherokee Wildfire Spirit.
4. Stir for 10–15 seconds to chill and marry the flavors.
5. Take an orange peel, twist it firmly over the glass to mist the oils across the top.
6. Rub the peel around the rim, then drop it into the drink.

Garnish:

Orange twist (expressed over the glass)

Optional pairing (for menus/serving boards): candied pecans, smoked almonds, or a slice of cinnamon coffee cake.

*YOU ~~NEED~~ WANT THESE BOTTLES

Black Sea Shines of the Ozarks

Missouri Distillery