

Frosted Sugar Cookie Latte

THM-Friendly: S

Makes 3 servings

What is better at Christmastime than a delicious sugar cookie...now in COFFEE form! You will want to make sure you have the Shortbread Cookie Crumbles on hand in your freezer for all the things. The Latte Frosting is so quick and easy to whip up and top this drink with even more delight.

Both recipes are linked at the bottom of this recipe

- 15 ounces of your favorite coffee, brewed
- 2 Tbsp. cacao butter, plus an extra dollop for added yum
- 10 oz. WARM unsweetened nut milk



Blend these together first, to make sure the cacao butter gets well-melted and mixed.

- 1 Tbsp. half & half (DF: if needed)
- 1/2 tsp. sunflower lecithin
- 2 Tbsp. THM Protein Powder of choice (DF: Creamy Dreamy)
- 1/4 cup THM Gentle Sweet (or 2 Tbsp. Super Sweet)
- 1 tsp. vanilla extract
- 1/2 tsp. almond extract



Add these to the blender with the coffee/cacao butter mix. Zing it up.

Hot Coffee: Pour mixture into a mug. (At this point if you want it hotter go ahead and pop it in the microwave for about 1 minute or until your heat preference.)

Iced Coffee: Pour your coffee mixture over ice.

Top with whipped topping, All-the-Things Crumble, and your colored Latte Frosting.

enJOY!!



<https://www.joyfullifewithkj.com/16-days-of-christmas/frosted-sugar-cooke-latte>