

Dairy-Free Coffee Creamer

THM-Friendly: Ultra FP (up to 1 cup)

Single Batch (makes about 1 1/2 cups):

- 1 1/2 cups nut milk (divided, see instructions)
- 1/3 cup allulose
- 1/4 tsp. coconut oil
- 1/2 tsp. butter extract (make sure it is dairy-free)
- 1/2 tsp. sunflower lecithin
- 1/4 tsp. xanthan gum

Bulk Batch (quadrupled; makes about 6 cups):

- 6 cups nut milk (divided, see instructions)
- 1 1/3 cups allulose
- 1 tsp. coconut oil
- 2 tsp. butter extract (make sure it is dairy-free)
- 2 tsp. sunflower lecithin
- 1 tsp. xanthan gum



Put 1/2 cup (2 cups for Bulk Batch) of the nut milk, allulose, coconut oil, and butter extract in a medium frying/sautee pan and heat on medium until it turns light brown. After it starts turning slightly brown remove it from the heat; you now have dairy-free sweetened condensed milk.

Add the sweetened condensed milk to the blender with the rest of the nut milk plus the sunflower lecithin and xanthan gum. Blend for about 30 seconds.

IMPORTANT: *Do NOT blend longer than 30 seconds, or you can end up with pudding-like creamer!*

You can use this creamer as a base for other flavors on my website.

enJOY!

