

Mexican Iced Coffee

with Cinnamon Cream

THM-Friendly: E

Coffee:

- 12 ounces of your favorite coffee, brewed (I used Starbucks Cinnamon Dolce K-Cup)
- 1/2 cup unsweetened nut milk
- 1 Tbsp. THM Super Sweet
- 2 Tbsp. THM Pristine Whey Protein
- 1/4 tsp. cayenne pepper
- 1/2 tsp. chili powder
- 1/2 tsp. cinnamon
- 2 tsp. of your favorite unsweetened baking cocoa (I used dark cocoa)



Cinnamon Cream:

- 1/2 cup unsweetened nut milk
- 1/2 tsp. cinnamon
- 1 tsp. THM Pristine Whey Protein
- 1 tsp. THM Super Sweet or 1 dropper full of SweetLeaf liquid stevia drops
- 1/4 tsp. sunflower lecithin

Blend all coffee ingredients well and pour over ice.

Then blend all cinnamon cream ingredients well in a blender, or using a frother. Pour over the iced coffee.

enJOY!

