

Make a batch of KJ's <u>Thin Mint Cookies</u> for garnish.

- 1 cup of your favorite <u>coffee</u>, brewed
- 1 cup <u>nut milk</u>
- 1 tsp. half-and-half or heavy cream (if desired)
- 1 medium summer squash optional
- 11/2 Tbsp. cocoa powder
- 1 2 tsp. <u>Super Sweet</u>
- 2 drops of peppermint essential oil (food-grade) or 1/8 tsp. peppermint extract
- pinch of <u>salt</u>
- 1 scoop Pristine Whey Protein or Creamy Dreamy
- 1/2 tsp. <u>sunflower lecithin</u>



Add all ingredients to the blender and zing them up. Have a little taste to see if you want to adjust the sweetness or mintiness.

Fill a quart jar with ice. Drizzle <u>RxSugar Chocolate Sauce</u> or <u>Handy</u> <u>Chocolate Syrup</u> down the side. Pour the coffee mixture over the ice. Top with nonfat whipped topping and a drizzle of chocolate sauce. Top that with a thin mint cookie or crush for a cookie crumble.

enJOY!

