

Creme Brulee Latte

THM-Friendly: S

- 4 ounces espresso
- 1 tsp. espresso powder
- 1 cup nut milk
- 1 tsp. heavy cream
- 1 tsp. MCT oil
- 1/2 tsp. blackstrap molasses
- 2 Tbsp. Swerve Brown
- 1 tsp. vanilla extract
- 3 Tbsp. KJ's [Creamy DF Caramel Sauce](#)



Add all latte ingredients to the blender and zing them up.

Hot Coffee: Pour the coffee 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 into a glass over ice.

Top with whipped topping and more drizzle of the [Creamy DF Caramel Sauce](#).

enJOY!

Note: If you do not have espresso you can use all espresso powder OR 8-10 ounces of brewed coffee of your choice.

