

Toasted White Chocolate Latte

THM-Friendly: S



Toasted White Chocolate Sauce:

- 1/4 cup sugar-free white chocolate chips
- 1 tsp. [coconut oil](#)
- 1/4 tsp. [sunflower lecithin](#)
- 2 Tbsp. heavy cream

Melt together white chocolate chips and coconut oil slowly in a saucepan over medium-low heat. Do not overcook. When it's melted whisk in sunflower lecithin. After it comes back together, whisk in the heavy cream.

Latte:

- 1 cup nut milk
- 1 cup brewed [coffee](#)
- 2 tsp. heavy cream
- 2 Tbsp. [Pristine Whey Protein](#) (DF: [Creamy Dreamy](#))
- 1/2 tsp. [sunflower lecithin](#)
- 2 tsp. [coconut oil](#)
- 4 Tbsp. [Gentle Sweet](#) or 2 Tbsp. [Super Sweet](#)
- 2 Tbsp. of the White Chocolate Sauce

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

Hot Coffee: Line your favorite mug or cup with some Toasted White Chocolate Sauce. Pour your hot latte mixture into the mug. Top with whipped topping and drizzle on more Toasted White Chocolate Sauce.

Iced Coffee: Line your favorite mug or glass with Toasted White Chocolate Sauce. Add ice to the glass. Pour your coffee mixture over the ice. Top with whipped topping and drizzle on more Toasted White Chocolate Sauce.

enJOY!

