

# Mint Chocolate Truffle Latte

THM-Friendly: S

## Mint Chocolate Truffle Sauce:

- 1/4 cup on-plan mint chocolate chips
- 1 tsp. coconut oil
- 2 Tbsp. heavy cream

Melt together mint chocolate chips and coconut oil slowly in a saucepan. Do not overcook. When it's melted whisk in the heavy cream until well incorporated.

## Latte:

- 1 cup unsweetened nut milk
- 1 cup brewed coffee
- 2 Tbsp. THM Pristine Whey Protein (DF: Creamy Dreamy)
- 1/4 tsp. peppermint extract
- 1 Tbsp. cocoa
- 1/2 tsp. sunflower lecithin
- 1 tsp. coconut oil
- 1 tsp. butter
- 4 droppers full of SweetLeaf Plain Liquid Stevia



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

**Hot Coffee:** Line your favorite mug with Mint Chocolate Truffle Sauce. Pour the latte mixture into the 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:** Line your favorite glass or jar with some Mint Chocolate Truffle Sauce. Pour your latte mixture over ice.

Top with whipped topping and more Mint Chocolate Truffle drizzle.

enJOY!

\*If you do not have mint chocolate chips you can use plain chips and add mint extract.



<https://www.joyfullifewithkj.com/16-days-of-christmas/mint-chocolate-truffle-latte>

