

# Tiramisu Latte

THM Friendly – S

- 8 ounces of nut\_milk
- 10 ounces of your favorite brewed coffee
- 2 Tbsp. cream cheese
- 2 Tbsp. half and half
- 1 tsp. almond extract\*
- 1 Tbsp. unsweetened baking cocoa
- 2 Tbsp. [Creamy Dreamy](#)
- 1/2 tsp. [sunflower lecithin](#)
- 5 droppers full of [SweetLeaf Plain Liquid Stevia](#)
- 1/2 tsp. instant espresso powder



In a microwave-safe dish heat your cream cheese for 15 seconds, and add to the blender. Then warm your nut milk for 60 seconds.

Add all ingredients to the blender and zing it up.

Pour 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.)

Top with whipped topping or hot foam (1/2 cup nut milk, 4 Tbsp. half and half, 1/2 tsp. chocolate extract, 1 dropper full SweetLeaf Plain Liquid Stevia).

Dust with espresso powder, cocoa, and Gentle Sweet. Serves two.

enJOY!

\*Unless you fancy and have amaretto extract, then use that.

