

# Black Forest Iced Latte

with Cherry Cold Foam

THM:FP

Serves Multiple

## **Latte:**

- 12 ounces coffee, brewed dark roast (brewed rich if you have a setting for that)
- 8 ounces unsweetened nut milk
- 1 Tbsp. black cocoa
- 1 Tbsp. THM Super Sweet
- 1/4 tsp. chocolate extract
- 1/4 tsp. cherry extract

## **Cold Foam:**

- 1/2 cup unsweetened nut milk
- 1/2 tsp. cherry extract
- 1 dropper full of liquid stevia (or one doonk stevia powder)
- 1/4 tsp. sunflower lecithin
- 1 tsp. THM Pristine Whey Protein

Combine all latte ingredients in the blender.

Line a glass with some Handy Chocolate Syrup from Trim Healthy Cookbook, pg. 479 if you have it available.

Fill the glass with ice and pour the latte mix over the ice.

Add the cold foam ingredients to an electric frother and run on the cold foam setting (or use a hand frother for 2-3 minutes).

Pour the cold foam over the latte.

Add a drizzle of Handy Chocolate Syrup.

enJOY!



<https://www.joyfullifewithhj.com/coffee-concoctions/blackforestlatte>

