

# German Chocolate Cake Iced Latte

with Coconut Pecan Cold Foam

THM-Friendly: FP

2 Servings

## **Iced Latte:**

- 10 oz. coffee, brewed (your fave)
- 1 cup unsweetened nut milk
- 1 Tbsp. Dutch cocoa (any cocoa is fine, but the dark is very good in this)
- ¼ tsp. chocolate extract
- ¼ tsp. coconut extract
- ¼ tsp. pecan extract
- 2 droppers plain liquid stevia (or a Tbsp. of THM Super Sweet)
- 2 Tbsp. unflavored Pristine Whey Protein

## **Cold Foam:**

- ½ cup unsweetened nut milk
- 2 droppers plain liquid stevia
- ¼ tsp. coconut extract
- ¼ tsp. pecan extract
- ¼ tsp. sunflower lecithin
- 1 tsp. unflavored Pristine Whey Protein



Add all ingredients for the latte to the blender. Blend well.

If you have a batch (or frozen cubes) of Handy Chocolate Syrup, Trim Healthy Cookbook, pg. 479, line the glass with that before filling it with ice.

Pour latte over ice.

Add cold foam ingredients to an electric frother (or a cup if using a handheld). Froth on cold foam setting, or for 2-3 minutes until thick and foamy. Pour over the latte.

Drizzle with more Handy Chocolate Syrup.

enJOY!

