

McNutt's Butter Beer Iced Latte

(aka Butterscotch Latte)

THM-Friendly: S

Coffee:

- 12 oz. coffee, brewed (your fave)
- 1/4 cup unsweetened nut milk
- 1 Tbsp. THM Super Sweet
- 1 Tbsp. MCT oil (if you are new to MCT, start with 1/2 tsp)
- 1 Tbsp. butter
- a splash of half and half
- 1/4 cup vanilla Pristine Whey Protein
- 1/4 tsp. vanilla extract
- 1/2 tsp. butterscotch extract
- a pinch of mineral salt

Blend.

Butterscotch Sauce (multi serve):

- 1 stick butter (1/2 cup)
- 1/2 cup THM Gentle Sweet
- 3/4 cup heavy cream, divided
- 1/2 tsp. butterscotch extract
- a pinch of mineral salt

For the sauce, add butter, sweetener, and 1/2 cup of heavy cream to the skillet and stir. Cook until the sweetener is dissolved and the butter is melted. Add butterscotch extract and salt then let cook until it turns golden brown. Whisking while it's cooking is important. Take off the heat and add the remaining 1/4 cup of heavy cream (and more sweetener if needed). Let cool for 10 minutes before serving and store leftovers in the fridge.

Assembly: Drizzle glass with some butterscotch sauce. Add ice. Pour in coffee. Top with sugar-free or fat-free Reddi Wip, if desired, and more sauce.

enJOY!

