

Brown Butter Coffee with Caramel Foam

THM-Friendly: S

Coffee:

- 1 Tbsp. butter
- 12 ounces brewed coffee (I used a caramel flavor one!)
- 1/4 cup unsweetened nut milk
- sweetener to taste
- 1 Tbsp. coconut oil
- 2 Tbsp. THM Plain Whey Protein

In a small sauté pan, add butter and turn the heat to medium. Melt the butter down and slowly brown. When the liquid is a nice brown, it should separate into brown on the bottom and foam on top. Be careful not to cook any longer - once you start getting small brown/black bits, it's overcooked and your coffee will taste burnt. Add all ingredients to your hot coffee and use a frother to mix well.

Caramel Foam:

- 1/2 cup unsweetened nut milk
- a splash of heavy cream
- 1/2 tsp. caramel extract
- 1 dropper full of liquid stevia (or your favorite sweetener)
- 1/4 tsp. sunflower lecithin
- 1 tsp. THM Plain Whey Protein

Froth all ingredients for 2-3 minutes until you have a nice fluffy foam. I use a stand-alone electric frother.

Pour the caramel foam on top of brown butter coffee and know you've made coffee history.

enJOY!

