

Almond Joy Iced Macchiato

with Coconut Creme Cold Foam

THM:FP

Make sure you have [Handy Chocolate Syrup](#), [Trim Healthy Cookbook](#), pg 479, if you have it frozen heat it back to liquid but make sure to do it first so it can cool down.

Coconut Creme Cold Foam:

- 1/2 cup Unsweetened [Nut Milk](#)
- 1 1/2 Tbsp Unflavored [Pristine Whey Protein](#)
- 1/4 tsp [Sunflower Lecithin](#)
- 1 dropper full SweetLeaf Plain Liquid Stevia
- 1/4 tsp [Coconut Extract](#)

Chocolate Coconut Milk:

- 8 oz Unsweetened Nut Milk
- 1/4 tsp Coconut Extract
- 1 Tbsp Handy Chocolate Syrup
- 2 droppers full SweetLeaf Plain Liquid Stevia

Almond Espresso:

- 6 oz strong Cold Coffee + 1 tsp Instant Espresso
- **OR** 6 oz brewed Espresso (cooled)
- 1/8 tsp [Almond Extract](#)
- 1 dropper full SweetLeaf Plain Liquid Stevia



Put all the Coconut Creme Cold Foam ingredients in a frother or use a handheld milk frother to froth it up.

Brew strong coffee or espresso and mix in almond extract.

In a tall glass line with handy chocolate syrup, then add Chocolate Coconut Milk ingredients and mix together. Add ice.

Then add your strong coffee over the ice and Chocolate Coconut Milk.

Top that with your Coconut Creme Cold Foam.

Drizzle with some more Handy Chocolate Syrup and sprinkle of coconut shavin's

enJOY!

<https://www.joyfullifewithkj.com/drinks-and-shakes/almondjoymacchiato>

