



Mint Mocha with Cold Foam

10
minutes
or less

INGREDIENTS

SHAMROCK GARNISH

½ cup white vanilla-flavored melting wafers
1 tsp Full Circle Market organic virgin coconut oil
Green food coloring gel

MINT MOCHA

1 oz Hy-Vee chocolate flavored syrup
¾ tsp mint extract, divided
6 oz strong brewed coffee, or espresso; chilled
2 oz Hy-Vee heavy whipping cream
2 tbsp granulated sugar
1 oz Hy-Vee whole milk

PREPARATION

- 1** Line a baking sheet with parchment paper for preparing garnish, if desired. Place melting wafers and coconut oil in a small microwave-safe bowl. Microwave on HIGH at 30-second intervals until melted and smooth, stirring each time. Stir in 10 drops green food coloring gel. Spoon mixture into a sandwich-size resealable plastic bag; close bag and snip off one corner of bag. Pipe mixture into 4 (2- to 3-inch) shamrock shapes on prepared baking sheet; let stand until set.
- 2** Add chocolate flavored syrup and ¼ teaspoon mint extract to each of 2 (10-oz.) glass mugs. Add cold strong brewed coffee or espresso to each mug; stir to combine. Add ice; set aside.
- 3** Beat heavy whipping cream and sugar in small bowl with an electric hand mixer until slightly thickened. Add whole milk and ½ teaspoon mint extract; beat until combined. Spoon cream foam on top of coffee mixture in mugs. Garnish with the green vanilla-flavored shamrocks.

NUTRITION FACTS

Calories: 190
Total Fat: 11g
Saturated Fat: 7g
Trans Fat: 0g
Cholesterol: 35mg

Sodium: 25mg
Carbohydrates: 23g
Fiber: 0g
Sugar: 20g
Protein: 1g