

SNICKER KICKER MOCHA FREEZE

INGREDIENTS FOR THE COFFEE:

- 1 cup extra-strong Snicker Kicker coffee, chilled

INGREDIENTS FOR THE MOCHA FREEZE ICE CUBES:

- ¼ cup Beyond Hot Chocolate™ mix
- 2 cups purified water
- 1-2 tbsp. heavy cream or almond milk to taste (optional)
- Stevia to taste (optional)

Beat the heat with this frosty, chocolaty treat! The Snicker Kicker Mocha Freeze blends antioxidant-packed Beyond Hot Chocolate™ with the decadent chocolate caramel of our Snicker Kicker flavored ground coffee. Best of all: It's completely customizable. Add the heavy cream or almond milk and sweetener of your choice for a rich, silky taste, or try it on its own for a refreshing, robust drink!



SNICKER KICKER MOCHA FREEZE INSTRUCTIONS



Combine the Mocha Freeze ice cube ingredients in a pan. Warm the ingredients over low heat and whisk well to combine. When the mixture starts to simmer, turn off the heat and allow it to cool completely. Once cooled, pour the mixture into ice cube trays and freeze until solid - about 6 hours or overnight. Pour the chilled Snicker Kicker coffee into a blender and add 6-10 ice cubes. Add almond milk and sweetener to taste, if desired. If using heavy cream, add a few extra ice cubes if the mixture seems too thin. Blend for 30-45 seconds, or until well mixed. Pour the blended coffee into a glass and enjoy!

Make the Mocha Freeze ice cubes in advance to add to your coffee anytime!

