

SALTED CARAMEL MOCHA LATTE

INGREDIENTS:

- 1 cup brewed Margo Supremo Blend Caramel Coffee
- 1 cup milk
- 1 tbsp. Beyond Hot Chocolate (or more to taste), plus one pinch
- Whipped cream
- 1/8 tsp. sea salt

Tired of plain coffee? Heat things up with a smooth, decadent salted caramel mocha latte! The warm caramel flavor of the coffee is complemented by rich Beyond Hot Chocolate™, which is packed with antioxidants! A pinch of sea salt rounds out the flavors for a seriously delicious cup of coffee.

Serves 1



SALTED CARAMEL MOCHA LATTE INSTRUCTIONS



Brew one cup of strong coffee and pour it into a large mug. Stir in the Beyond Hot Chocolate™. Heat milk in a saucepan over low heat until steaming. Froth the milk using a whisk. Carefully pour the milk into the mug and top it with foam. Add whipped cream and sprinkle the sea salt and Beyond Hot Chocolate™. Enjoy!

