

PEANUT BUTTER CUP WHIPPED COFFEE

Prep time: 10 min | Cook time: 2 min

Total time: 12 min

Ingredients

2 cups milk

3 tablespoons powdered peanut butter

1/4 cup brewed Wide Awake Coffee Co. Espresso

1/4 cup granulated sugar

2 ounces chocolate bar, chopped

Crushed peanuts, for garnish

Method

1. Whisk together milk and powdered peanut butter until smooth and completely combined. Divide between two cups.
2. Combine the hot espresso and sugar in a tall glass until sugar is dissolved. Using a whisk, hand mixer, or milk frother, whisk the mixture until frothy. Pour over peanut butter milk.
3. Place chopped chocolate into a microwave-safe bowl. Microwave on high for 1 minute. Stir and continue microwaving for 30-second intervals until chocolate is melted and smooth.
4. Drizzle chocolate on top of the whipped coffee and sprinkle with crushed peanuts.

**WIDE
AWAKE
COFFEE CO.**



Serves 2