

DRINK RECIPE

Milk Chocolate Peanut Butter Latte



Ready in **3-5 minutes** (depending on your method)

Serves **Servings: 1** (Makes a single latte)

160-200 kcal

Ingredients

- 1 cup Trapper Peak Decaf coffee, brewed
- 1 tbsp peanut butter
- 1/4 cup milk
- 1 tsp cocoa powder
- Whipped cream and chocolate drizzle (optional)

Preparation

1. Brew the Trapper Peak Decaf coffee.
2. Heat the milk and mix in peanut butter and cocoa powder until smooth.
3. Combine the coffee with the milk mixture and stir well.
4. Top with whipped cream and a drizzle of chocolate syrup for an indulgent treat.

Tips

- Use Creamy Peanut Butter – It blends better and creates a smooth, rich texture.
- Froth the Milk – If you have a frother, use it to make the latte extra creamy.
- Sweeten if Needed – Depending on your taste, you can add a sweetener like honey or a sugar substitute.
- Alternative Milk Options – Try almond, oat, or coconut milk for a dairy-free version.
- Make it Iced – Let the coffee cool, then pour over ice before adding the milk mixture.