



Whipped dairy-free low-carb (Dalgona)

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Greece, and beaten coffee in India, you'll soon know it as a quick and refreshing iced coffee treat.



Ingredients

1½ tbsp espresso instant coffee powder

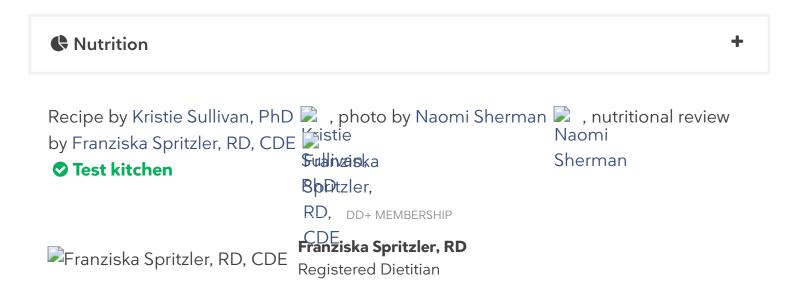
1½ tbsp erythritol

2 tbsp hot, or boiled water

1 tsp vanilla extract (optional)

1½ cups unsweetened almond milk or coconut milk

½ cup ice cubes



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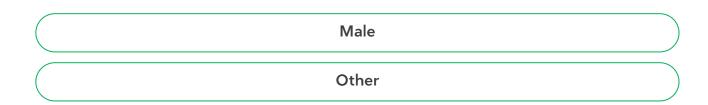
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Instructions

- 1. For the whipped topping, use either a whisk, handheld frother, or immersion blender with a whisk attachment (the whipping time will be slightly longer using the first two methods).
- 2. Stir together the espresso powder, erythritol, and hot water in a pint-sized glass jar, or a narrow glass.
- 3. Insert the immersion blender into the glass, and over high speed, whisk for about 3 minutes. As the dark, coffee mixture is whipped, it will double in volume and become a light brown, whipped cream.
- 4. Fill a large glass with ice, about ½ full. Pour in the almond milk, vanilla extract, and mix together.
- 5. Spoon the whipped coffee on top, and stir together just before serving.

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What did you think? Please share your thoughts in the comment section below!

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