

White Chocolate Latte



Looking for a way to shake up your morning coffee routine? How about trying this simple White Chocolate Latte recipe. It starts with a few simple ingredients including milk (whole milk or half & half is best), some white chocolate, and espresso coffee.



Prep Time: 5 minutes

Cook Time: 0 minutes

Serves: 1

INGREDIENTS

- 8 oz organic [Coast Roast Espresso coffee](#)
- 1/3 cup whole milk or half & half
- 3 tbsp white chocolate or white chocolate chips
- Optional: 1/8 tsp vanilla extract*
- Optional: 1 tsp sugar*

DIRECTIONS

1. Start this drink by making your espresso.
2. As that brews, add both the milk and the white chocolate chips to a small saucepan. Stir them over medium-low heat until the chips are melted.
3. Add the mixture from your saucepan to your coffee cup and then pour in your coffee.
4. Enjoy!

Notes:

If you want more than one cup, double or triple the recipe so you only have to melt the white chocolate chips with the milk once. You can always heat it up for a few seconds in the microwave. You can add in more flavor with either some vanilla extract or a little sugar. You can add both if you prefer.

Variations:

White Chocolate Latte Recipe

1. Brew your coffee.
2. Combine the milk and about one teaspoon of syrup to a mason jar. Add the lid and shake it until it doubles in size.
3. Remove the lid and microwave it for about 45 seconds.
4. Add the steamed milk to your coffee cup and pour in your coffee.

You will not get the foaminess from the milk that you would if you put it in the saucepan, but this option is quick. Add some sugar or vanilla extract if you want to change up the flavor. You can also add more white chocolate syrup if you want more chocolate taste to your drink. I sometimes even add a little whipped topping for an extra special treat.