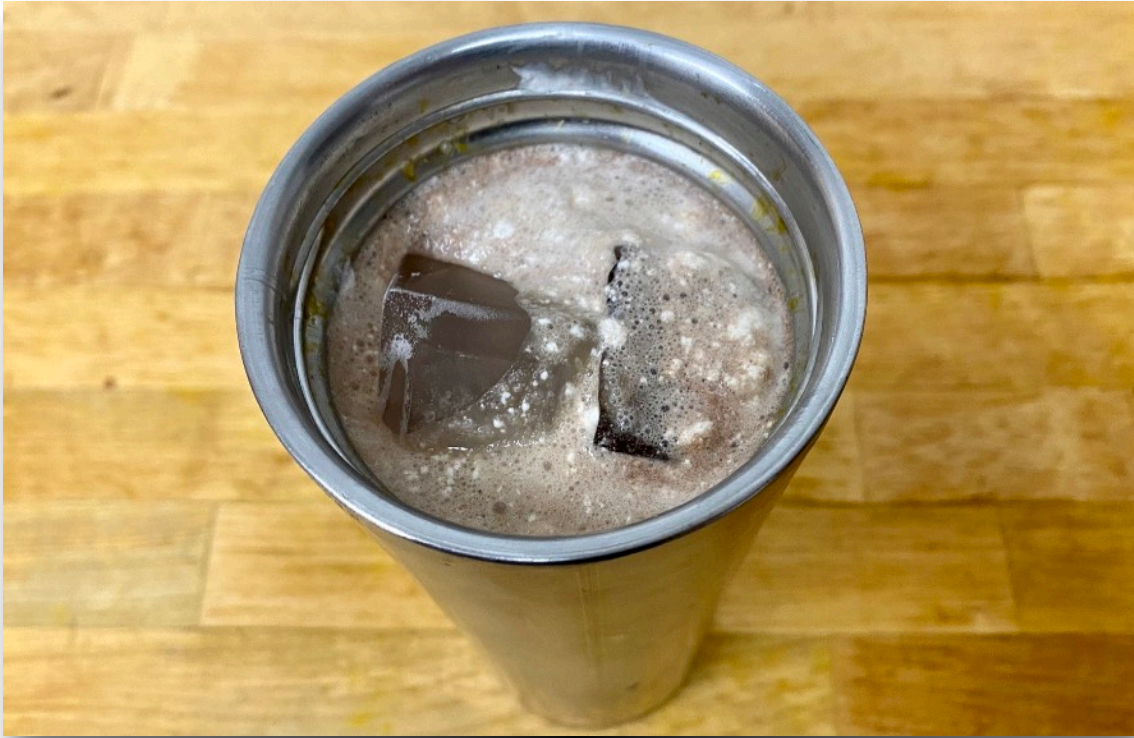


Iced Chocolate Coconut Coffee



TIPS:

1. Best of all, this drink tastes great! At the same time, it is also moderately caffeinated and provides a good shot of potassium, through coconut water, which boosts metabolism and pays off big time for any endurance physical activity.
2. I highly recommend brewing the coffee and making the cocoa mix in the evening so that it can cool in the refrigerator overnight for an ice cold drink in the morning.

Ingredients

Cold Water

Whole Bean (or ground) Coffee

Cocoa Powder

Salt

Sugar (or combination of sugar and stevia shown below)

Ground Cinammon

Milk

Coconut Water

Whipped Cream (optional)



Equipment

Coffee Maker

Coffee Grinder (if you're using whole bean coffee)

Paper Coffee Filter

Tablespoon

Measuring Cup



1. Place a coffee filter in the coffee machine filter basket.



2. If you're using **ground coffee**, skip to step 3. Otherwise, add about as many **fresh coffee beans** to a coffee grinder as shown below and grind the **coffee**

beans for 10-12 seconds.



3. Pour the **ground coffee** into the filter and add about **4 cups of water** into the coffee maker as shown...



...here.



3. Brew the **coffee**.



4. While the **coffee** brews, add **2 tablespoons of cocoa powder**, a dash of salt, a good shake of ground cinammon and a shake of ground sugar to a measuring cup and...



...add just enough **water** to cover the **dry ingredients**.



5. Warm the **cocoa mixture** in the microwave oven for 30 seconds.



6. Remove the **warmed cocoa mix** from the microwave oven and stir until...



...what you have looks about like this with no **cocoa powder lumps**.



7. After the **coffee** finishes brewing, add the **cocoa mix** and a good shot of both **coconut water** and **milk**.



8. Refrigerate the coffee cocoa mix or skip to step 9 if you don't have time for that.



9. Stir the **chocolate coconut coffee** and pour it into a large mug or tumbler. Then...



...either squeeze a few drops of **stevia (natural sugar substitute)** or add more **sugar** to taste and top with a good spoon of **whipped cream** (optional, if you have it).



9. Finish with a good stir. Add **ice** and...



...enjoy!

