

Zucchini Bread Recipes

# Iced Brown Sugar Oatmilk Shaken Espresso

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|---|---|---|
| **5 min**<br>Prep time | **5 min**<br>Cook time | **10 min**<br>Total time |
| **1**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Base

- [ ] 1 shot (30 ml) espresso, hot
- [ ] 1 tablespoon brown sugar
- [ ] 120 ml oatmilk, chilled
- [ ] 1 cup ice cubes

### Optional Add-ins

- [ ] 1/4 tsp vanilla extract
- [ ] Pinch of sea salt

## Instructions

1. Brew a strong espresso shot and immediately stir in the brown sugar until fully dissolved.



2. Let the sweetened espresso cool for a minute, then pour it into a shaker.



3. Add chilled oatmilk, ice cubes, and optional vanilla and sea salt.



4. Seal the shaker tightly and shake vigorously for 30-45 seconds until a frothy foam forms.



5 Strain into a tall glass over fresh ice, garnish with a light dusting of cinnamon if desired.



## Nutrition per serving

| 120 kcal | 2 g | 22 g | 2 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the foam disappears quickly, add a splash more oatmilk and give a quick second shake.
- For extra chill, pre-freeze your glass for a few minutes before serving.
- Adjust sweetness by using light brown sugar for a subtler caramel note.