

Zucchini Bread Recipes

Starbucks Iced White Chocolate Mocha Recipe

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 shots (60 ml) fresh espresso or strong brewed coffee
- [ ] 3 tbsp white chocolate sauce
- [ ] 1 cup cold milk or oat milk
- [ ] 1 cup ice cubes
- [ ] Whipped cream for topping (optional)
- [ ] Chocolate shavings for garnish

Optional Sweeteners

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

Instructions

1. Brew two strong shots of espresso and let them cool for a few minutes.



2. While the espresso cools, gently warm the white chocolate sauce until it becomes pourable; you can do this in a microwave for 20 seconds.



3. In a tall glass, combine the cooled espresso with the melted white chocolate sauce, stirring until the mixture is smooth and glossy.



4. Add the cold milk and stir gently to blend the flavors without losing the chill.



5 Fill the glass with ice cubes, then give everything a quick stir so the drink is evenly chilled.



6 Top with a generous swirl of whipped cream, drizzle extra white chocolate sauce, and sprinkle chocolate shavings.



Nutrition per serving

250 kcal	7 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra coffee kick, add a splash of cold brew concentrate.
- If you prefer a thicker texture, blend the drink briefly in a blender.
- Adjust the amount of white chocolate sauce to taste; it can be sweeter or more subtle.