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# **Cappuccino with Soy Milk** · •

Cappuccino is a popular Italian coffee drink that is traditionally made with espresso, steamed milk, and a layer of frothed milk on top. This recipe uses soy milk instead of dairy milk, making it suitable for vegans. The cappuccino is made without whip cream, resulting in a lighter and healthier version of the classic drink.

Recipe Type: Vegan	Prep Time: 5 mins
Cook Time: 5 mins	Total Time: 10 mins
Recipe Yield: 250 grams	Number of Servings: 1
Serving Size: 250 g	

## Ingredients

20 g	Espresso	
200 ml	soy milk	

### Directions

#### Step 1

Brew a shot of espresso using an espresso machine.

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 2

Stove

Heat the soy milk in a saucepan over medium heat until hot but not boiling.

Prep Time: 2 mins

Cook Time: 2 mins

### Step 3

Froth the soy milk using a milk frother or by vigorously whisking it.

Prep Time: 1 mins

Cook Time: 0 mins

#### Step 4

Pour the hot espresso into a cup and slowly add the frothed soy milk on top.

Prep Time: 0 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 70 kcal

Fat: 2g

Protein: 4g

Carbohydrates: 8g

## **Nutrition Facts**

### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	8 g	14.55%	16%
Fibers	1 g	2.63%	4%
Sugars	6 g	N/A	N/A
Lactose	0 g	N/A	N/A

#### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	1 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	2 g	7.14%	8%
Cholesterol	0 mg	N/A	N/A

### Vitamins

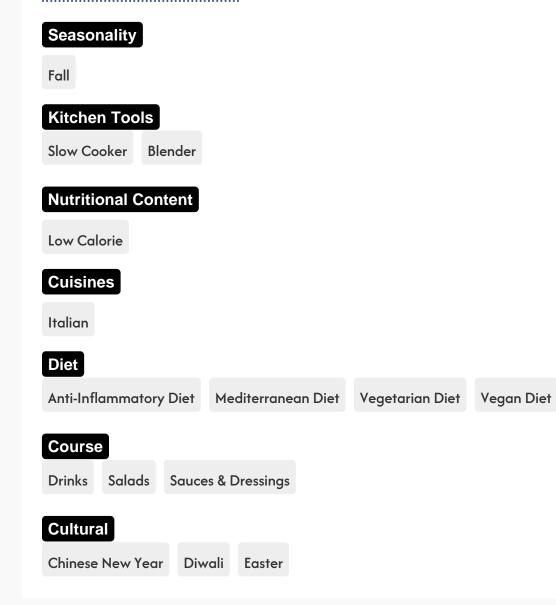
Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	50 mcg	2083.33%	2083.33%
Vitamin E	6 mg	40%	40%
Vitamin D	30 mcg	200%	200%

### Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	55 mg	2.39%	2.39%
Calcium	20 mg	2%	2%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	4 mg	50%	22.22%
Potassium	180 mg	5.29%	6.92%
Zinc	2 mg	18.18%	25%
Selenium	14 mcg	25.45%	25.45%

### **Recipe Attributes**



### Cost

Under \$10

Demographi	ics		
Kids Friendly	Teen Friendly	Diabetic Friendly	Heart Healthy
Meal Type Brunch Supp Difficulty Le Medium			

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