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Caffe Mocha ♦

Caffe Mocha is a delicious coffee-based beverage that combines the flavors of espresso, chocolate, and steamed milk. It is often enjoyed as a comforting and indulgent treat. This recipe provides a step-by-step guide to making the perfect Caffe Mocha at home.

Recipe Type: Standard

Prep Time: 5 mins

Cook Time: 5 mins

Total Time: 10 mins

Recipe Yield: 240 grams

Number of Servings: 2

Serving Size: 120 g

Ingredients

2 oz	Espresso
2 tbsp	cocoa powder
2 tbsp	sugar
1 c	Milk
2 tbsp	whipped cream

2 tbsp chocolate syrup

Directions

Step 1

Brew 2 ounces of espresso.

Prep Time: 2 mins

Cook Time: 0 mins

Step 2

Stove

In a small saucepan, whisk together cocoa powder, sugar, and a splash of milk over medium heat until smooth.

Prep Time: 2 mins

Cook Time: 3 mins

Step 3

Stove

Add the remaining milk to the saucepan and heat until hot but not boiling.

Prep Time: 1 mins

Cook Time: 2 mins

Step 4

Divide the espresso between two mugs.

Prep Time: 1 mins

Cook Time: 0 mins

Step 5

Pour the hot milk mixture over the espresso in each mug.

Prep Time: 1 mins

Cook Time: 0 mins

Step 6

Top each mug with whipped cream and drizzle with chocolate syrup.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 7 g

Protein: 9 g

Carbohydrates: 28 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	9 g	52.94%	52.94%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	28 g	50.91%	56%
Fibers	2 g	5.26%	8%
Sugars	24 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	4 g	18.18%	23.53%
Fat	7 g	25%	28%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Cholesterol	20 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	4 iu	0.44%	0.57%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	10 mcg	416.67%	416.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	15 mcg	100%	100%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	80 mg	3.48%	3.48%
Calcium	30 mg	3%	3%
Iron	4 mg	50%	22.22%
Potassium	400 mg	11.76%	15.38%
Zinc	4 mg	36.36%	50%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas

Easter

Thanksgiving

Birthday

Wedding

Halloween

Valentine's Day

Mother's Day

Father's Day

New Year

Anniversary

Baby Shower

Bridal Shower

Graduation

Back to School

Barbecue

Picnic

Game Day

Cuisines

Italian

Chinese

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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