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# Mocha Iced Coffee

Mocha Iced Coffee is a refreshing and indulgent beverage that combines the rich flavors of coffee and chocolate. It is typically enjoyed as a cool and creamy treat during hot summer months.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 500 grams Number of Servings: 2

Serving Size: 250 g

# **Ingredients**

2 c	Coffee
1 c	milk
2 tbsp	chocolate syrup
2 tbsp	sugar
2 c	ice cubes

4	tbs	) whips	oed cream
т.	เมอ	, willbl	Jea cream

2 tbsp chocolate shavings

# **Directions**

#### Step 1

Brew the coffee and let it cool.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 2

#### **Blending**

In a blender, combine the cooled coffee, milk, chocolate syrup, and sugar. Blend until well combined.

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 3

Add ice cubes to serving glasses and pour the blended coffee mixture over the ice.

Prep Time: 1 mins

Cook Time: 0 mins

#### Step 4

Top with whipped cream and sprinkle with chocolate shavings.

Prep Time: 1 mins

Cook Time: 0 mins

## Step 5

Serve immediately and enjoy!

Prep Time: 1 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 150 kcal

**Fat:** 3 g

Protein: 4g

Carbohydrates: 28 g

# **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	28 g	50.91%	56%
Fibers	1 g	2.63%	4%
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	0 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	3 g	10.71%	12%
Cholesterol	10 mg	N/A	N/A

## **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

## **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	70 mg	3.04%	3.04%
Calcium	15 mg	1.5%	1.5%
Iron	2 mg	25%	11.11%
Potassium	200 mg	5.88%	7.69%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

# **Recipe Attributes**

Fall

Seasonality

Summer

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween Valentine's Day Mother's Day Father's Day New Year Anniversary Bridal Shower Graduation Back to School Baby Shower Barbecue Picnic Course Drinks

Meal Type

Brunch Snack Supper

Difficulty Level

Easy

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