

Peppermint Mocha

Ingredients

For the Mint Syrup

- 1½ cups water
- 1½ cups sugar
- 1 bunch fresh mint leaves OR 1 teaspoon peppermint extract (or a combination of both)

For the Mocha

- ¼ cup milk
- 1 Tbsp coconut oil
- 1 ounce unsweetened chocolate
- 1 cup strong coffee
- whipped cream
- crushed candy canes

Directions

1. Bring the water to a low boil. Add the sugar and stir until dissolved. Add the mint or peppermint extract and steep for 10-15 minutes (heat off or on low) until the syrup has good flavor to it. Remove the mint leaves and store in the refrigerator for future peppermint mochas. :)
2. Heat the milk, coconut oil and unsweetened chocolate together until melted (could be in the microwave or on the stovetop).
3. Prepare strong coffee and add the milk mixture and 2-3 tablespoons mint syrup. Top with whipped cream and candy cane pieces.

Enjoy 😊