



STARBUCKS REMAKES

Favorite Holiday Drinks!

Here are some recipes for the most highly requested Starbucks drinks that are popular during the holidays! Check out my Ho Ho Healthy eBook for more healthy Christmas recipes at mindovermunch.com/ebooks, and check out the Cranberry Bliss Bar Remakes at [Facebook.com/mindovermunch!](https://Facebook.com/mindovermunch)



GINGERBREAD LATTE

- 1 ½ cups milk
- ½ tsp cinnamon
- ½ tsp ground ginger
- 1 Tbsp molasses
- 1 Tbsp sweetener
- 1 ½ cups strong brewed coffee or espresso

- Combine all ingredients except for coffee in a saucepan. Bring to a boil over medium-high heat, whisking well to combine.
- Remove from the heat and whisk until frothy (or use a frother).
- Add coffee. Adjust sweetness to taste.
- Top with whipped cream and a sprinkle of cinnamon.
 - Devour!

SALTED CARAMEL MOCHA

- 1 ½ cup coffee/espresso
- 1 ½ cup milk
- 2 Tbsp date syrup
- 2-4 Tbsp sweetener
- 1 ½ Tbsp cocoa powder
- ⅛ tsp sea salt

- For salted caramel topping, lightly toast 2 Tbsp turbinado sugar with 1/2 tsp coarse sea salt in a skillet over medium low heat. Continue to stir until sugar begins to melt and caramelize together– quickly remove from heat, transfer to a piece of parchment, and break up the cooled pieces.
 - For beverage, combine all ingredients in a saucepan. Bring to a simmer over medium-high heat, whisking well to combine.
- Pour into cups. Top with whipped cream, salted sugar topping, date syrup, and chocolate shavings.
 - Enjoy!

VEGAN WHITE HOT CHOCOLATE

- 2 cups milk
- 4 Tbsp cacao butter
- 2 Tbsp maple syrup
- 1 tsp vanilla

- Melt cacao butter, vanilla and sweetener in a saucepan over medium heat and whisk to combine.
- Add milk and whisk well. Allow it to come to a light simmer.
- Serve immediately and enjoy!
- Top with whipped cream and white chocolate shavings.
 - Enjoy!

