KitchenBooQ

Cold Brew Coffee Smoothie

Serves: 2 | Cooking Time: 45 minutes | Level: Easy



INGREDIENTS

Cold Brew Coffee
6 tablespoons organic ground coffee
0.5 gallons filtered water

The Mocha-Coco Smoothie
1.25 cups cold brew coffee
0.25 cups almond milk (or any nut milk OR even goat milk)
0.5 avocado
handful ice
2 (heaping) teaspoons cacao powder
1 teaspoon coconut sugar
2 teaspoons date syrup
2 teaspoons maple syrup
4 dashes cinnamon
1 dash sea salt

PREPARATION

Cold Brew Coffee
1. Fill 3 tea bags (I like the Japanese ones that fold over and seal themselves) with at least 2 Tablespoons each of ground coffee and add to 1/2 gallon of cold filtered water.

2. Let the brew steep on the counter for at least 12 hours and then put in the fridge for another 12. This may seem extreme, but it makes for a very tasty brew.

The Mocha-Coco Smoothie
1. Add all the ingredients to a blender and blend on high. You may need to adjust the amount of sweetness depending on how sweet you like your drinks.