

Treasure Barrel

Iced Brown Sugar Oatmilk Shaken Espresso

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 2 shots (about 60ml) freshly brewed espresso, cooled
- [ ] 2 tbsp brown sugar
- [ ] 1 tbsp hot water (to dissolve sugar)
- [ ] 1 cup oatmilk, chilled
- [ ] 1 cup ice cubes

Optional Enhancements

- [ ] ¼ tsp vanilla extract
- [ ] Pinch of sea salt

Instructions

1. Brew two shots of espresso, set aside to cool for a few minutes.
2. In a small bowl, stir brown sugar with hot water until fully dissolved, creating a smooth syrup.
3. Fill a shaker cup halfway with ice, then add the cooled espresso, brown-sugar syrup, and chilled oatmilk.
4. Secure the lid and shake vigorously for 15-20 seconds until the mixture is frothy and the outside of the shaker feels cold.
5. Strain into a tall glass filled with fresh ice; garnish with a light dusting of sea salt or a drizzle of vanilla if desired.

Nutrition per serving

180 kcal	4 g	28 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- Shake until the glass feels frosty; this indicates proper aeration.
- If you prefer a stronger coffee flavor, add an extra shot of espresso.
- For extra caramel depth, use dark brown sugar.