

Treasure Barrel

Starbucks Iced White Chocolate Mocha

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

Ingredients

Base

- [ ] 2 shots (2 oz) espresso or strong brewed coffee, cooled
- [ ] 1/3 cup white chocolate chips or 2 tbsp white chocolate syrup
- [ ] 1 cup milk (dairy or plant-based)
- [ ] 1 tsp vanilla extract
- [ ] A pinch of sea salt (optional)
- [ ] 1 ½ cup ice cubes

Optional Toppings

- [ ] Whipped cream
- [ ] White chocolate drizzle
- [ ] Ground cinnamon

Instructions

1. Brew the espresso and let it cool to room temperature; you can place it in the fridge for a quick chill.
2. While the coffee cools, melt the white chocolate chips in a tiny saucepan over low heat, stirring gently until smooth.
3. In a large glass, combine the cooled espresso, melted white chocolate, vanilla extract, and sea salt; stir until fully blended.
4. Add the milk and ice cubes, then stir or shake gently until the drink is uniformly frosty.
5. Top with whipped cream and a drizzle of white chocolate if desired; serve immediately.

Nutrition per serving

210 kcal	6 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the white chocolate is completely dissolved before adding ice to avoid grainy texture.
- If you prefer a stronger coffee flavor, add an extra half-shot of espresso.
- Adjust sweetness by reducing syrup or adding a touch more milk.