



Chocolate Glazed Mocha



Developed by Hungry Girl; brought to you by <u>Dunkin'</u> Donuts® Coffee!

Entire recipe (about 16 oz.): 75 calories, 2g total fat (<0.5g sat. fat), 73mg sodium, 10g carbs, 2g fiber, 4.5g sugars, 5g protein

Prep: 5 minutes Cook: 5 minutes or less



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Ingredients

2 tsp. unsweetened cocoa powder 2 no-calorie sweetener packets 1 Dunkin' Donuts® Bakery Series® Chocolate Glazed Donut Flavored Coffee K-Cup® pod 3/4 cup light vanilla soymilk

Directions

Place cocoa powder and sweetener in a microwave-safe mug.

Insert the K-Cup® into your Keurig® brewer, and brew a small, strong portion of coffee (about 4 oz.) into the mug.

Stir in soymilk. Microwave for 45 seconds, or until hot.

MAKES 1 SERVING

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