



## Chocolate Coconut Martinis



1/2 of recipe (about 5 oz.): 122 calories, 1g total fat (0.5g sat. fat), 47mg sodium, 4g carbs, 1.5g fiber, 0g sugars, 0.5g protein

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**Prep:** 5 minutes



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### Ingredients

2 tbsp. unsweetened dark cocoa powder  
3 oz. vodka  
2 oz. unsweetened vanilla coconut milk beverage  
3 packets natural no-calorie sweetener  
1/8 tsp. coconut extract  
Optional garnishes: shredded coconut, shaved dark chocolate

### Directions

Combine cocoa powder with 2 oz. hot water, and stir to dissolve.

Add 2 oz. cold water and remaining ingredients. Stir until smooth.

Transfer to a shaker filled with ice. Shake and strain.

**MAKES 2 SERVINGS**

**HG FYI:** A previous version of this recipe may have called for slightly different ingredients, but we've given it an upgrade! Nutritional info may vary accordingly.

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