



## Frozen Mexican Mocha



Entire recipe: 80 calories, 4.5g total fat (1.5g sat fat), 195mg sodium, 11.5g carbs, 3.5g fiber, 0g sugars, 3g protein

**Green Plan [SmartPoints](#)® value 2\***

**Blue Plan (Freestyle™) [SmartPoints](#)® value 2\***

**Purple Plan [SmartPoints](#)® value 2\***

**Prep:** 5 minutes



Tagged: [Drink Recipes \(Smoothies, Cocktails & More\)](#), [Vegetarian Recipes](#), [Single Serving](#), [5 Ingredients or Less](#), [30 Minutes or Less](#)

### Ingredients

- 2 tbsp. unsweetened dark cocoa powder
- 1 tbsp. instant coffee granules
- 2 tsp. sugar-free French vanilla powdered creamer
- 2 packets no-calorie sweetener
- 1/4 tsp. cinnamon, or more for topping
- Dash cayenne pepper
- 1/2 cup unsweetened vanilla almond milk
- 1 1/2 cups crushed ice (about 12 ice cubes)
- Optional: light whipped topping

### Directions

In a tall glass, combine cocoa, coffee, creamer, sweetener, cinnamon, and cayenne pepper. Add 1/4 cup hot water, and stir to dissolve.

Add milk and 1/4 cup cold water, and mix well.

Transfer to a blender, add ice, and blend at high speed until smooth, stopping and stirring if needed.

MAKES 1 SERVING

**HG Alternative:** Instead of blending your Mexican mocha for a frozen drink, serve it over ice!

**HG Tip:** Looking for natural vanilla powdered creamer? Grab a bag of [Laird Superfood Creamer!](#)

[SmartPoints](#)® value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.