



Peanut Butter Swappuccino



Entire recipe: 161 calories, 5.5g total fat (1g sat. fat), 241mg sodium, 17g carbs, 3.5g fiber, 6.5g sugars, 12g protein

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Prep: 5 minutes

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Ingredients

2 tsp. instant coffee granules
2 packets natural no-calorie sweetener
1/2 cup unsweetened vanilla almond milk
1/4 cup powdered peanut butter
1 1/2 cups ice
2 tbsp. light whipped topping

Optional topping: light chocolate syrup

Directions

In a glass, combine coffee, sweetener, and 3 oz. hot water. Stir to dissolve.

Transfer to a blender. Add almond milk, powdered peanut butter, and ice. Blend at high speed until smooth, stopping and stirring if needed.

Serve topped with whipped topping.

MAKES 1 SERVING

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