



SnoBall Protein Coffee Freeze



Entire recipe: 155 calories, 6.5g total fat (4g sat. fat), 164mg sodium, 15g carbs, 2.5g fiber, 6.5g sugars, 11.5g protein

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Prep: 5 minutes



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Ingredients

2 tsp. unsweetened dark cocoa powder
2 tsp. instant coffee granules
1 packet no-calorie sweetener, or more to taste
1/2 cup unsweetened vanilla almond milk
2 tbsp. (1 scoop) [Tera's Whey Dark Chocolate Cocoa protein powder](#)
1/4 tsp. coconut extract
1 1/2 cups crushed ice (about 12 ice cubes)
2 tbsp. [So Delicious Dairy Free CocoWhip](#), thawed from frozen (or your whipped topping of choice)
2 tsp. sweetened shredded coconut
5 mini marshmallows
Optional: 1/4 tsp. xanthan gum powder (like [the kind by Anthony's](#))

Directions

Place cocoa powder, coffee, and sweetener in a tall glass. Add 3 oz. very hot water, and stir to dissolve.

Add coffee mixture to a blender, along with almond milk, protein powder, coconut extract, and ice. (Add xanthan gum, if using.) Blend at high speed until smooth, stopping and stirring if needed.

Pour half of the blended drink into the tall glass. Top with whipped topping and 1 tsp. shredded coconut. Top with remaining blended drink, marshmallows, and remaining 1 tsp. shredded coconut.

MAKES 1 SERVING

HG FYI: The xanthan gum makes shakes thicker and creamier, but feel free to leave it out.

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