



DIY Microwave Coffee Latte

Ingredients

8 ounces strong brewed coffee
3 tablespoons skim or low-fat milk
Caramel super-strength or Creamy Caramel Flavor (LorAnn Naturals)

Purchased caramel sauce (optional)

Directions

1. Pour hot coffee into mug and add several drops of creamy caramel or caramel flavoring. Add sugar to taste, if desired.
2. In a small glass jar with a lid (we re-used a jelly jar), add the milk and shake vigorously until frothy. Remove the lid and microwave on full power for 30 seconds or until foam begins to rise - watch carefully, this happens suddenly. Spoon over your hot cup of coffee.
3. Top with a drizzle of purchased caramel sauce - just because!

Makes 1 Latte



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