

Choco Fever Dream

Iced Brown Sugar Oatmilk Shaken Espresso

5 min Prep time	**5 min** Cook time	**10 min** Total time
1 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 double shot (2 oz) hot espresso
- [ ] 1 tablespoon brown sugar
- [ ] 3/4 cup chilled oatmilk
- [ ] 1 cup ice cubes
- [ ] Optional: 1/4 teaspoon vanilla extract
- [ ] Optional: pinch of sea salt

Instructions

1. Brew a double shot of espresso and while it’s hot, stir in the brown sugar until fully dissolved.
2. Add the oatmilk and vanilla extract (if using) to the espresso mixture.
3. Fill a shaker with ice cubes, pour the liquid mixture over the ice, and close tightly.
4. Shake vigorously for 15-20 seconds until the outside of the shaker feels cold and the drink is frothy.
5. Strain into a tall glass filled with fresh ice, sprinkle a tiny pinch of sea salt if desired, and serve immediately.

Nutrition per serving

120 kcal	3 g	22 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer sweetness, use dark brown sugar.
- For an extra latte-like texture, add a splash of oatmilk after shaking.
- Adjust ice amount for a thicker or lighter drink.