



## VANILLA CARAMEL ICED LATTE

Recipe by Deedee (@ketowithdeedee)  
and featured on MariGoldBars.com

*"I think this is one of my favorite coffee drinks yet! @marigoldbars just launched a new Vanilla Collagen latte flavor, and I had to try it! I already love the Mocha flavor, and this one is just as good. I love these collagen latte powders because they taste delicious and give you a caffeine boost, but also give you the benefits of collagen." - Deedee*

### INGREDIENTS:

- 8 Ounces Unsweetened Vanilla Almond milk
- 2 Shots espresso (for an extra caffeine boost - but you can definitely just use almond milk)
- 2 Scoops MariGold Vanilla Collagen Latte Protein Coffee
- Caramel Stevia to taste

### DIRECTIONS:

1. I put all ingredients into my ninja blender and pulse just a few times until combined. You will not believe how creamy and frothy this comes out, I'm obsessed!
2. Add a dollop of unsweetened whipped cream along with your favorite caramel sauce.



Or, if you feel really industrious and want to make your own caramel sauce, here is MariGold's favorite recipe to do that:

### MAKE YOUR OWN CARAMEL SAUCE (optional)

- 1 1/2 cups heavy cream
  - 1/2 cup allulose
  - 1 tsp vanilla extract (optional)
  - 1/4 tsp salt (optional)
1. In a small saucepan or deep pot, add your ingredients and on high heat, bring to a boil. While stirring regularly, let it simmer until thick, glossy, and golden brown.
  2. Remove from the heat and let cool completely.

Featuring MariGold  
Vanilla Collagen Latte Protein Coffee  
(MariGoldBars.com)

