

# Peppermint Mocha Creamer THM S or FP

Makes Multiple Servings

## Ingredients:

- 1 half gallon of half and half (or equal amounts of nut milk for DF or FP option)
- 2 Tbsp Cocoa Powder
- 1 tsp Peppermint Extract
- 1/4 cup THM Gentle Sweet

## Directions:

In a small saucepan heat the half and half (or nut milk) over medium low heat, stirring constantly to make sure it doesn't burn.

Once hot, add in the cocoa, peppermint extract, and Gentle Sweet. Use a milk frother, immersion blender, or a whisk to combine.

Taste and add more sweetener or peppermint if necessary.

Remove from heat and let cool.

Store in the fridge and enjoy!

## Notes:

Make sure to give your creamer a shake before pouring in your coffee.

I like to make mine fairly sweet so I don't need to add anymore sweetener, but you can make it without sweetener and add it to individual cups if you'd like.