SERVES 1

Sugar-Free Apple Crisp Macchiato

(Keto, Low-Carb, Vegan & Diabetes Friendly)

Isabellemckenzie.com | total time: 5 minutes



INGREDIENTS

- 1 Cup Unsweetened Vanilla Almond Milk
- 1/2 tsp Apple Pie Spice
- 1-2 drops caramel stevia drops, or to taste
- 1 oz brewed expresso or 1 tbsp Javy coffee concentrate
- 1 tbsp apple cider vinegar
- 1 Tbsp Herbal Vineyards sea moss gel

INSTRUCTIONS

- 1. Add everything but espresso or Javy coffee to a large pot.
- 2. Whisk well and place over medium heat. Continue to whisk until milk begins to steam.
- 3. Remove from heat and pour into mug (if making iced coffee, allow to cool for a few minutes before pouring over a mug with ice in it).
- 4. Add espresso or Javy, and top with cream.

If you give this recipe a go, don't forget to tag me on Instagram @itsisabellem and using hashtag #cookingwithisabelle

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