

Bite Spoon

White Chocolate Strawberry Coffee

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup strong brewed coffee, hot
- [ ] 1/2 cup white chocolate chips
- [ ] 4 fresh strawberries, sliced
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp honey (optional)
- [ ] Pinch of lemon zest

Optional Garnish

- [ ] Extra strawberry slice
- [ ] Cocoa powder for dusting

Instructions

1. Pour hot coffee into a large mug, then add the sliced strawberries and let them steep for 30 seconds.
2. Stir in the white chocolate chips until fully melted, creating a smooth, glossy base.
3. Add vanilla extract, honey if desired, and a tiny pinch of lemon zest; whisk gently.
4. Top with a strawberry slice, dust lightly with cocoa powder, and serve immediately.

Nutrition per serving

210 kcal	4 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love a richer texture, try adding a splash of cream before serving.
- For a cooler version, let the coffee cool slightly then pour over ice and garnish similarly.
- Pair this drink with yogurt clusters for a light snack.