

Iced Coffee à la Starbucks

Ingredients (for four cups):

- 4 tbsp. Chocolate syrup
- 4-5 tbsp. Chocolate
- 4 cups of coffee (optional: only milk)
- Crushed Ice
- Whipped cream (optional)

Preparation:

1. Fill your blender with ice halfway through.
2. Pour the cooled coffee/milk, the syrup and the chocolate pieces into the mixer with the ice.
3. Mix the mixture at medium to high speed. Try to get a thick but icy mixture.
4. Now you can pour the mixture into your glasses. Spray some whipped cream and put some syrup on top and you're done!

Enjoy your drink!

Tips:

- *If you don't have chocolate syrup, mix cocoa powder with some hot water.*
- *Make sure that the coffee is cooled and cold before you add it to the ice or everything will melt and become liquid.*
- *Be creative! You can also try it with vanilla ice cream, caramel or cocoa.*