

Coconut Oil Coffee – Recipe

6-8 oz. Black Coffee

1 packet Stevia

1 Tbsp Coconut Oil

1-2 shakes of Cinnamon



- 1. Brew coffee, and pour it into your favorite mug first – this way you won't make too much in the blender. Pour into blender.*
- 2. Add 1 Tbsp. of coconut oil. I use Kirkland, because it tastes like coconut, so it adds a sweet element, but it's just as good with unflavored coconut oil.*
- 3. Add Stevia and Cinnamon to taste.*
- 4. Blend! This is the real trick that will make your coffee frothy and delicious. No stirring!*
- 5. Pour back into your favorite mug, and enjoy — the taste, your increased energy and focus, reduced cravings AND all of that fat burning awesomeness! 😊*

