



Chocolate Cinnamon Coffee Malt



Developed by Hungry Girl; brought to you by [Dunkin' Donuts® Coffee!](#)

Entire recipe: 100 calories, 4g total fat (2.5g sat. fat), 52mg sodium, 15.5g carbs, 1g fiber, 10g sugars, 2g protein

Prep: 5 minutes **Cook:** 5 minutes

Chill: 1 hour

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Ingredients

- 1 1/2 tbsp. malted milk powder
- 2 tsp. mini semi-sweet chocolate chips
- 1 tsp. unsweetened cocoa powder
- 1 packet no-calorie sweetener
- 1/8 tsp. cinnamon
- 6 oz. fresh-brewed Dunkin' Donuts® Cinnamon Coffee Roll coffee

Directions

In a microwave-safe mug, combine malted milk powder, chocolate chips, cocoa powder, sweetener, and cinnamon. Add 1 oz. (2 tbsp.) hot water, and microwave for 1 minute, or until chips have melted. Mix vigorously until uniform.

Add coffee, stir well, and refrigerate until chilled, about 1 hour.

Stir well, transfer to a tall glass filled with crushed ice, and enjoy!

MAKES 1 SERVING

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