



Mexican Mocha

SERVINGS 1-2 ⌚ PREP TIME 5 min COOK TIME 2 min

INGREDIENTS

- 6 ounces strong coffee or two shots espresso
- 2 tablespoons powdered sugar
- 1 teaspoon of **La Fe Brown Sugar**
- 1 tablespoon unsweetened cocoa powder
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/8 teaspoon cayenne pepper
- 1-3 tablespoons heavy cream or half & half
- 1 teaspoon of **La Fe Condensed Milk**

DIRECTIONS

1. Begin by grabbing a small bowl and mix together all the dry ingredients: powdered sugar, **La Fe Brown Sugar**, unsweetened cocoa powder, cinnamon, nutmeg and cayenne pepper.
2. Now, pour your coffee into a large mug or glass and stir in the cocoa mix, until it is smooth. Following this, add in the heavy cream/half & half as well as the **La Fe Condensed Milk** to taste.
3. Enjoy!