



Peanut Butter Cup Coffee Freeze



[Click here](#) to see Lisa make it on Facebook, and [click here](#) for YouTube!

Entire recipe: 145 calories, 6.5g total fat (2.5g sat. fat), 190mg sodium, 17g carbs, 4g fiber, 5.5g sugars, 8g protein

[Click for WW Points® value*](#)

Prep: 5 minutes



More: [Drink Recipes \(Smoothies, Cocktails & More\)](#), [Vegetarian Recipes](#), [Single Serving, 30 Minutes or Less](#)

Ingredients

2 tbsp. powdered peanut butter (like [the kind by PB2](#))
1 tbsp. unsweetened dark cocoa powder
2 tsp. (or 1 single-serving packet) instant coffee granules
2 packets no-calorie sweetener
1 tsp. mini semi-sweet chocolate chips
1/4 tsp. xanthan gum (like [the kind by Anthony's](#))
1/2 cup unsweetened vanilla almond milk
1 1/2 cups crushed ice (about 12 cubes)
2 tbsp. light whipped topping

Directions

In a tall glass, combine powdered peanut butter, cocoa powder, coffee, sweetener, chocolate chips, and xanthan gum. Add 3 fl. oz. very hot water, and stir to dissolve.

Transfer mixture to a blender. Add almond milk and ice. Blend at high speed until smooth, stopping and stirring if needed.

Pour drink into the tall glass, and top with whipped topping.

MAKES 1 SERVING

FYI: We may receive affiliate compensation from some of these links.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here](#).

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.