



Sweet & Spicy Chocolate Glazed Donut Coffee



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

Entire recipe: 53 calories, 1g total fat (1g sat. fat), 10mg sodium, 8.5g carbs, 0.5g fiber, 3.5g sugars, <0.5g protein

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

Chill: 1 hour



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Ingredients

- 1 tsp. mini semi-sweet chocolate chips
- 1 packet no-calorie sweetener
- 1/8 tsp. cinnamon
- Dash cayenne pepper, or more to taste
- 6 oz. fresh-brewed Dunkin' Donuts® Chocolate Glazed Donut coffee
- 2 tbsp. fat-free liquid coffee creamer

Directions

In a microwave-safe mug, combine chocolate chips, sweetener, cinnamon, and cayenne pepper. Add 1 oz. (2 tbsp.) hot coffee, and microwave for 1 minute, or until chips have melted. Mix vigorously until uniform.

Add creamer and remaining coffee, and stir well. Refrigerate until chilled, about 1 hour.

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

MAKES 1 SERVING

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