

Helergon Kitchen

Starbucks Iced White Chocolate Mocha Copycat

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 tbsp white chocolate syrup
- [ ] 1 cup strong brewed espresso or coffee, cooled
- [ ] 1 cup milk or oat milk
- [ ] 1 cup ice cubes
- [ ] 1/2 tsp vanilla extract

Optional Topping

- [ ] Whipped cream
- [ ] Extra white chocolate syrup for drizzling

Instructions

1. Brew the espresso or strong coffee, then let it cool to room temperature. I remember the aroma filling my kitchen—oops, almost spilled!
2. In a mixing jar, combine white chocolate syrup, cooled coffee, vanilla extract, and milk. Stir gently until the syrup dissolves.
3. Add ice cubes, seal the jar, and shake vigorously for about 20 seconds until the mixture is frothy and chilled.
4. Pour into two glasses, top with whipped cream if desired, and drizzle a little more syrup on top for a glossy finish.
5. Serve immediately, enjoy the cool sip, and feel the gentle balance of sweet and coffee.

Nutrition per serving

250 kcal	6 g	32 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste before adding extra syrup; the white chocolate is already sweet.
- Use fresh ice for a clear, cold texture.
- For extra indulgence, add a pinch of sea salt to the syrup.