

Helergon Kitchen

Iced Brown Sugar Oatmilk Shaken Espresso Recipe

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

Ingredients

Main Ingredients

- [ ] 2 shots (about 60 ml) freshly brewed espresso
- [ ] 2 tbsp brown sugar
- [ ] 1 cup oatmilk, chilled
- [ ] 1 cup ice cubes
- [ ] 1/4 tsp vanilla extract (optional)
- [ ] A pinch of cinnamon (optional)

Instructions

1. Brew the espresso and while it’s still hot, stir in the brown sugar until fully dissolved.
2. Add the vanilla extract if using, then let the mixture cool for a minute.
3. Fill a shaker or mason jar with ice, pour in the cooled espresso-sugar blend, and add chilled oatmilk.
4. Seal tightly and shake vigorously for 15-20 seconds until the outside of the jar feels cold and the foam forms.
5. Strain into a tall glass filled with fresh ice, sprinkle a pinch of cinnamon if desired, and serve immediately.

Nutrition per serving

150 kcal	3 g	28 g	3 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra caramel depth, brown the sugar slightly before mixing.
- If you prefer less sweetness, start with 1 tbsp brown sugar and adjust to taste.
- A quick tip: chill the glass beforehand for an even cooler drink.