



RECIPE

BUTTERBEER SHAKE

SERVES TWO



INGREDIENTS

1/2 bag sea salt Cocomel caramels, unwrapped
1 can of Nature's Charm condensed coconut milk
1 pint NadaMoo! Organic Vanilla Bean
1 12-ounce can cream soda (we used Zevia)
Dash of ground cinnamon
Dairy-free whipped cream
Cinnamon sticks

DIRECTIONS

1. In a small saucepan over medium-low heat, melt caramels on the stove top, stirring in the condensed milk until it reaches a thick and creamy texture.
2. In a blender, mix the NadaMoo! Himalayan Salted Caramel with cream soda, a dash of ground cinnamon, and half of the caramel mixture. Blend until well combined. The texture should be like a milkshake.
3. Top the rim of your serving glasses with remaining caramel sauce, pour the Butterbeer into the glasses, top with whipped cream, and serve with a cinnamon stick.

NOTES