

Chocolate Coffee **sugar-free (A NowICanEatCake recipe)**

Stuffs:

- 1-2 T. powdered creamer(depending on how creamy you want it)
- Splenda to taste (or your favorite sugar-free sweetener)
- 1-2 t. NuNaturals NuStevia Cocoa Syrup (depending on how chocolatey you want it)
- 12-16 oz. your favorite coffee (depending how much coffee taste you like)

Steps:

1. Pick your favorite mug, cup or travel mug.
2. Spoon the desired amount of creamer into your cup.
3. Now add your sweetener.
4. Next squeeze 1-2 t. NuNaturals NuStevia Cocoa Syrup into your cup. You can add more, to taste, being careful not to add too much as it is sweetened with stevia and will have a bitter taste if you use too much.
5. Last, but definitely not least, pour coffee over everything and mix well with a spoon.
6. Taste and adjust flavors as needed to your liking.