

# Iced Lavender Matcha Latte



## Ingredients

½ Tbsp. matcha powder  
1 oz. hot water  
Sweetener of choice  
Ice  
1 cup milk of choice (we used soy)

Lavender cold foam  
3 Tbsp. heavy cream  
1 Tbsp. milk (whole, 2%, or skim)  
½ oz. lavender syrup

**Note:** As you may have noticed, the lavender syrup is practically clear. So how do cafés get that beautiful lavender color? It depends, but some places use food coloring. Since we're not using food coloring in our drink, it won't be a stunning lavender color, but it will still taste good! If you want to add food coloring, add one drop of red and one drop of blue to your lavender cold foam ingredients before frothing.

## Instructions

Whisk matcha in a w-shape in hot water until fully dissolved. Stir in sweetener. Fill a glass with ice and add milk. Then, add matcha.

To make the lavender cold foam, combine heavy cream, milk, and lavender syrup in a glass. For this, you can use a handheld frother or use a whisk and vigorously beat the mixture. Froth for 15-25 seconds until light and foamy.

Top matcha with foam. Stir and enjoy!

Time to sit back, relax, and drink some delicious, homemade iced tea.

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