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Dunkin donuts iced matcha latte recipe

This creamy Iced Matcha Latte is lightly sweetened and flavored with a touch of vanilla. This homemade latte is just as delicious as the version from a coffee shop. You only need four basic ingredients and it's ready in minutes! This is my favorite way to enjoy matcha. Not only is this latte delicious but it is so good for you. Matcha green tea is energizing, anti-inflammatory, and high in antioxidants. Let's make an Iced Matcha Latte! Jump to: Milk (plant based or dairy milk): This is the base of the latte. My favorite milk for this recipe is unsweetened vanilla almond milk. But you can make it with oat milk, coconut milk, rice milk, regular milk, and more. If you choose a sweetened milk you might want to reduce or omit the added sugar (honey/maple syrup).Matcha: Choose your favorite brand of matcha green tea powder. Make sure you check the ingredients, as some can included hidden sugars. Matcha Love is my favorite brand.Honey or Maple Syrup: Choose the sweetener of your choice to sweeten this latte. Use as much or as little as you'd like. Start with a small amount, taste it, and adjust until you get it as sweet as you'd like it.Vanilla Extract: This special ingredient is what sets this recipe apart from others. Just a drop or two adds a well-rounded vanilla flavor to the latte. My #1 tip for preparing matcha is to ensure the matcha powder is completely dissolved in the beverage. I use a blender to mix up this latte which ensures it always has a smooth consistency with no lumps.Since this recipe does require a blender, I often double or triple it and store the leftovers in the fridge for up to 3 days. All you have to do is give it a quick shake and pour it over ice when you're ready. No need to wash the blender every single day.If you'd like to turn this latte into a smoothie, add ½ a frozen banana, a handful of ice and 1-2 scoops of protein powder before blending. You can even sneak in a handful of spinach, too. Serve this iced latte in a large glass filled with ice. Leftovers can be stored in the refrigerator for up to 3 days. SUBSCRIBE to our free NEWSLETTER - LIKE us on FACEBOOK - Follow on INSTAGRAM Recipe Iced Green Tea Latte - 5 ingredient Starbucks copycat recipe that takes just 2 minutes to make! This is the perfect iced matcha latte recipe! Copycat Starbucks Iced Green Tea Latte Green tea lattes are my go-to drink to get at Starbucks, I love how they aren't overly sweet and the flavor is just so awesome! Recently, I finally started making green tea lattes at home after I finally got a package of matcha powder and I have finally perfected the recipe! I think this recipe is as good or even better than Starbucks! All you need is 2-3 minutes to make the recipe start to finish before you can be sipping an iced matcha latte. Easy enough, right? The only thing you might not already have sitting around in the kitchen is matcha powder but that is easy (and cheap) to get off of Amazon. You can use it for everything from iced matcha lattes, warm matcha lattes, green tea frappuccinos, etc or you can even bake with it! The color may vary in shades of green depending on the matcha you get. Mine was on the browner side than others. Common questions about making an iced green tea latte Do green tea lattes have caffeine? Yes, green tea lattes are made with matcha powder which has caffeine. Is matcha green tea good for you? Yes, matcha has many health benefits including boosting metabolism and being jam-packed with antioxidants. How do you make a green tea latte at home? To make a a green tea latte at home, you simply combine matcha powder, milk, vanilla extract, and honey before pouring over ice. Can you make a green tea latte with tea bags? No, green tea in tea bags is processed differently than matcha so you cannot just grind up the contents of a tea bag and use it instead of matcha powder. What else can I make with matcha powder? Some of my favorite recipes include - Other tips and tricks on this iced green tea latte recipe You can use any type of milk in this recipe including cow's milk, almond milk, soy milk, coconut, etc. This recipe can be made vegan by using non-dairy milk and either maple syrup or agave sweetener instead of honey. Post was updated in January 2021 with new pictures. Can't get enough of this iced green tea latte recipe? Try these other recipes! Make sure to check out our web story for this recipe by clicking HERE. 3 cups milk 2 teaspoons matcha powder 2 tablespoons water 2-3 teaspoons honey 1 teaspoon vanilla extract In a small bowl, combine matcha powder and water. Stir until there are no clumps. Combine milk, matcha mixture, vanilla extract, and honey. Stir or shake in a covered container until well combined. Divide into two cups and serve over ice. 2 1 Amount Per Serving: Calories: 226Total Fat: 7gSaturated Fat: 4gTrans Fat: 0gUnsaturated Fat: 2gCholesterol: 29mgSodium: 192mgCarbohydrates: 27gFiber: 0gSugar: 9gProtein: 13g as li qf asin il tl?e=UTF8&tag=mildlymeander-20&creative=9325&linkCode=as2&creativeASIN=B011R6J4CI&linkId=ee2a3e845692b4d7b714773e2726050 this recipe This post is sponsored by Almond Breeze! We are using their Almondmilk which is delicious for an iced matcha latte. Okay! So let's get granola for a minute. A toasted English muffin smeared with almond butter and sea salt is just begging to be washed down with sips of this cold, creamy, sweet, antioxidant-dense iced matcha green tea latte. It's like the world's healthiest form of a latte. I know you're maybe asking questions. Raising eyebrows. Matcha is a tiny bit off the mainstream map, I get it. But hey - can you buy almond milk? do you have Amazon? because that's how I got started with my matcha green tea latte obsession. Look out, hippie matcha green tea latte drinkers. The food regulars be comin for ya. So to set the stage. MATCHA GREEN TEA IS THE BOMB.COM. I didn't know about it until, like, two months ago. It all started with an obsession with a local tea bar in St. Paul, where I'd order this thing called a Royal Tea Latte (I'm speaking in past tense as if this is something of days gone by, but in reality I'm stopping there on my way home from work to get my third one this week - large plz - and I have zero regrets) and because the Royal had to brew for a few minutes, I'd sit there and watch all the other tea people ordering and navigating the scary-exciting menu of a tea bar. And that's when I realized: whoa, matcha. I started ordering matcha tea latte drinks at coffee shops. I was just curious. I found some things out. I'm going to be honest - I can't stomach matcha green tea lattes when they're hot. Just... too much of a green plant steaminess in my face.I do, however, LOVE love love them cold. Icy cold and creamy and sweet, perfect for sipping through a straw. Bless that green drink.Unfortunately, when served cold, there is always the danger of getting matcha green tea chunks up in your straw and, so so sorry, up in your mouth. And that brings us back to another thing I can't stomach about matcha green tea lattes, which is, obviously, MATCHA GREEN TEA CHUNKS. Not okay.The solution to getting them just how I want them? Silky-smooth and lusciously green and cold and creamy and a teeny bit over-sweetened? The solution is making them at home. Because you can buy yourself a little packet of matcha powder and your fave creamy almond milk and be a whiz at this in less than 60 seconds flat. Get a mason jar with a lid. Imma show you. First: That's the matcha paste (you have to make a paste so you don't get chunks) mixed with the almond milk and agave. Lid on, annnnnnd GO. 60 seconds later, you are sipping that matcha green tea latte like a boss. It's packed with antioxidants (thanks matcha!) and it's ULTRA creamy while staying light in calories and fat (thanks Almond Breeze!) and completely plant-powered (thanks agave!) and GUESS WHAT there's a bonus. It has a little bit of caffeine. BZZZZZ Iced Matcha Green Tea Latte - STUFF YOU NEED: PS. What was life before Amazon? I don't even remember. Did you guys know about Prime Now? I can't even. The other day I had something delivered to our studio in less than one hour and I opened the package and looked at Jenna and said: WE'RE LIVING IN THE FUTURE. Print clock icon cutlery icon flag icon folder icon instagram icon pinterest icon facebook icon print icon squares icon heart icon solid icon Iced Matcha Green Tea Latte - 3 ingredient perfection! featuring almond milk, matcha powder, and honey or agave. Vegan, dairy free. In a glass jar, mix the matcha green tea powder with a little bit of water - just enough to form a paste. Stir it up until there are no clumps. Add the milk and agave. Cover with a tight-fitting lid and shake vigorously until incorporated. Let sit for a minute so any remaining clumps settle to the bottom. Carefully pour into a glass with ice and enjoy! If you have a mesh strainer, you can also pour the matcha latte through it to remove clumps. I am usually too lazy to get it out in the morning which is why I just let it settle for a second and then pour carefully enough so that the little clumps just stay put in the bottom of the jar. Category: BeverageCuisine: Asian-Inspired Keywords: green tea latte, matcha latte, iced latte, iced matcha Recipe Card powered by Shout out to Almond Breeze for partnering with us to make this delicious iced matcha green tea latte a reality. One More Thing! This recipe is part of our collection of best healthy snacks. Check it out! A few months ago (pre-pandemic), I was home from school one weekend for my younger brother's birthday. I was in the car with my mom, and as she drove passed the local Dunkin' Donuts, I noticed a green sign on the window. I immediately whipped my head around and yelled "Does Dunkin' sell matcha now?" I was too far away to tell, but about a week later I saw on Instagram that they were, in fact, putting three types of matcha lattes on the menu.It took me a while to get around to this review because I was avoiding getting tea out at the beginning of the pandemic, and then I was waiting for a somewhat cold day to try Dunkin's hot matcha latte. But I've finally tried all three types of matcha from Dunkin' Donuts and can review them now.Hot Matcha LatteBecause this was the last type of matcha that I tried from Dunkin, I was not expecting to be as surprised by this latte as I was. It was somehow very strong in both grassiness and sweetness. Usually I find that matcha lattes are either sweet OR grassy, not both. The sweetness usually dilutes the green tea flavor, but it doesn't in this case. Due to this strong flavor, I wouldn't recommend Dunkin's hot matcha latte to matcha newbies. It also makes it my least favorite way to order matcha at Dunkin' Donuts.Iced Matcha LattelI have ordered Dunkin's iced matcha latte two ways with very different results. First, I ordered it with almond milk. It was fairly sweet, though less than the hot latte, with just a hint of grassiness. It wasn't the best matcha latte out there, but I enjoyed it enough and prefer it over the hot matcha.I ordered the second iced matcha latte with oatmilk right after Dunkin' added it to their menu. The latte was still a little sweet due to that fact that there is sugar in Dunkin's matcha mix, but it was less sweet than the almond milk latte. Almond milk tends to be very sweet, so this isn't surprising, but I can confidently say that Dunkin's iced matcha latte doesn't need that added sweetness. On the other hand, the grassy green tea flavor comes out a little bit more with oatmilk, but not in a way that is overwhelming like in the hot matcha. I will say that my oatmilk matcha latte was a little bit clumpy, but that was easily resolved by stirring and could have more to do with the person who made my drink than the oatmilk.Frozen Matcha LattelI had really low expectations for this version of Dunkin's matcha latte, but it ended up being much better than anticipated. I expected it to be very watery, but it wasn't at all until the very bottom where most of the frozen part was. The rest of the drink just tasted like a slightly thicker iced matcha latte. It was very sweet, but, to me, a frozen drink like this is supposed to be more of a fun treat than a traditional matcha or a healthy beverage (I even added whipped cream, which I highly recommend if you order this drink).Overall, the matcha lattes at Dunkin' Donuts pretty much met my expectations—some were good but not outstanding, others I wouldn't order again. I would recommend the frozen or iced latte (with oatmilk) to Dunkin' lovers wanting to try something new, but traditional matcha purists should probably steer clear of all three options.—Like this article? Read more like it here:NEW Dunkin' Refreshers iced matcha green tea latte dunkin donuts recipe. how to make dunkin donuts iced matcha latte. what is in dunkin donuts iced matcha latte

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