

Peanut Butter Coffee

Rich and creamy peanut butter coffee recipe that combines smooth espresso with natural peanut butter. Perfect for breakfast or afternoon pick-me-up.

5 min

PREP

5 min

TOTAL

2

SERVINGS

Easy

DIFFICULTY

Peanut Butter Coffee

Ingredients

- 3 banana
- 2 tbsp peanut butter
- 2 tbsp espresso coffee
- 1 cup granola
- 1 cup coconut milk

Instructions

- 1 Prepare the Coffee Base**

Brew 1 cup of strong coffee using your preferred method, making it twice as strong as usual. Keep the coffee hot while you prepare the other ingredients.
- 2 Heat the Milk**

Pour 1 cup of milk into a small saucepan and heat over medium heat until steaming and small bubbles form around the edges, about 3-4 minutes. Do not let it boil.
- 3 Warm the Peanut Butter**

Place 2 tablespoons of peanut butter in a microwave-safe bowl and microwave for 15-20 seconds until slightly softened and easier to mix.
- 4 Combine and Blend**

Add the warmed peanut butter to a blender along with the hot coffee and hot milk. Blend on high speed for 30-45 seconds until the mixture is completely smooth and frothy.
- 5** Pour the peanut butter coffee into 2 mugs, dividing evenly. Serve immediately while hot.

Tips

Use natural peanut butter without added oils or sugars for the cleanest flavor and best nutritional profile.

Brew your coffee stronger than usual, as the peanut butter will mellow the coffee flavor somewhat.

Warm your peanut butter slightly before mixing to ensure smooth blending with the hot coffee.

For extra frothy texture, use a milk frother or immersion blender to combine all ingredients thoroughly.

Add a pinch of salt to enhance both the peanut butter and coffee flavors - it brings out the natural sweetness.

If making iced versions, use coffee ice cubes instead of regular ice to prevent dilution of flavors.

Start with less peanut butter than you think you need - you can always add more, but it's difficult to reduce if too strong.

For vegan versions, ensure your peanut butter brand doesn't contain honey or other animal-derived ingredients.