

Cornflake Bar Latte with Chocolate Cold Foam

Ready in **25 mins**

Yield : **1 (9 oz) drink**

Ingredients

- 2 shots of espresso OR 2 teaspoon instant espresso mixed with 2 oz hot water
- 1 tablespoon peanut butter
- 1 tablespoon honey

Cornflake Infused Milk

- 8 oz milk
- 1 - 1 1/2 cup cornflake cereal

Chocolate Cold Foam

- 2 tablespoons milk
- 3 tablespoons of heavy cream
- 1 tablespoon chocolate syrup

Preparation

1. In a medium bowl , combine 8 oz of milk and cornflake cereal.
2. Press the cornflake cereal into the milk so they are wet. Let it sit for 20-30 minutes.
3. While the milk infuses, prepare the espresso. Pull 2 shots of espresso or mix the instant espresso with hot water.
4. Stir the peanut butter and honey into the espresso until combined.
5. Strain the infused milk through a fine-mesh strainer into your cup with your espresso mix and stir.
6. For your chocolate cold foam we will add our milk, heavy cream, and chocolate syrup together in a container with a lid.
7. Put the lid on and shake for about 2-4 minutes or until frothy.
8. Pour the chocolate cold foam over the latte.
9. Add additional cornflakes on top if desired.
10. Sip and enjoy!

Notes

The cereal-infused milk is what gives this latte its signature flavor, so don't skip the infusion time.

Natural peanut butter may take a little longer to dissolve into the espresso.