

## Dalgona Coffee

Makes 2 servings  
Prep time: 5 minutes  
Cook time: 5 minutes

### Ingredients:

2 tbsp instant coffee  
2 tbsp Madhava Simpla Zero Calorie Sweetener  
2 tbsp boiling water  
Ice  
Milk of choice

### Directions:

Add coffee, sweetener and water to a bowl. Using either a whisk or electric beater, whisk until mixture forms a thick, stable foam (similar to whipped cream). If using a whisk by hand, this will take about 5-7 minutes. If using an electric beater, it will only take 2-3 minutes.

Fill a glass with ice and milk. Top with dalgona coffee and stir. Enjoy!



## Mixed Berry Crisp

Serves: 6-8  
Prep time: 15 minutes  
Cook time: 40 minutes

### Topping:

1 ¼ cups whole rolled oats  
1 ½ cups all-purpose flour  
1 cup cold butter, diced  
1 cup Madhava Simpla Zero Calorie Sweetener  
1 tsp salt  
½ tsp cinnamon

### Berry Filling:

6 cups total mixed berries (blueberries, raspberries, strawberries, blackberries)  
¼ cup Madhava Simpla Zero Calorie Sweetener  
1 tbsp lemon juice  
2 tsp vanilla extract  
2 tbsp all-purpose flour



Directions:

Preheat oven to 350°F.

In a mixing bowl, stir together oats, flour, sweetener, salt and cinnamon. Add cold butter and use a pastry cutter or your hands to blend until mixture forms crumbs.

In a separate bowl, stir together berries, sweetener, lemon juice, vanilla and flour until well coated.

Transfer berries to a baking dish or pie dish. Top with streusel topping, covering the berries in an even layer.

Bake for 35-45 minutes, until the topping is golden brown. Enjoy warm with ice cream.

\*Note: we also tested this recipe with gluten free all-purpose flour and vegan butter – it worked perfectly both ways.

## **Peanut Butter Chocolate Chunk Cookies**

Makes: 3 dozen cookies

Prep time: 20 minutes

Cook time: 8 minutes

Ingredients:

- 1 cup butter, softened at room temperature
- 2 cups Madhava Simpla Zero Calorie Sweetener
- 2 tsp vanilla extract
- 2 large eggs (at room temperature)
- 1 1/2 cups creamy peanut butter
- 3 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup chocolate chunks



In a mixing bowl, stir together flour, baking soda, baking powder and salt. Set aside.

In a separate bowl, use a hand mixer to cream butter. Add sugar and continue mixing until light and fluffy. Add vanilla, eggs and peanut butter and continue beating until smooth. Add flour mixture in three additions, mixing until combined.

Stir in chocolate chunks. Use cookie scoop to portion out dough onto parchment paper-lined baking sheets. Bake for 8-10 minutes, then cool completely.