

# Recipe: Pandan Iced Latte

## Pandan Iced Latte

### Ingredients (Serves 1):

- 1 tsp **pandan powder**
- 2 tbsp hot water (to dissolve the pandan powder)
- 1-2 tsp honey, sugar, or condensed milk (adjust to taste)
- 1/2 cup coconut milk (or any plant-based or regular milk)
- 1/2 cup ice cubes
- 1/4 cup chilled water (optional, to adjust consistency)

### Optional garnish:

- Whipped cream
- A sprinkle of pandan powder or shredded coconut

### Instructions:

#### 1. Dissolve the pandan powder:

- In a small bowl, mix **1 tsp pandan powder** with **2 tbsp hot water**. Stir well until smooth and fully dissolved.

#### 2. Sweeten the mixture:

- Add honey, sugar, or condensed milk to the pandan mixture and stir until fully combined. Adjust the sweetness to your preference.

#### 3. Prepare the glass:

- Fill a tall glass with ice cubes.

#### 4. Combine the ingredients:

- Pour the pandan mixture over the ice.
- Add **1/2 cup of coconut milk** (or your preferred milk) and stir gently.
- For a thinner consistency, add a splash of chilled water.

#### 5. Garnish and serve:

- Optional: Top with whipped cream and a light sprinkle of pandan powder or shredded coconut for an extra special touch.

#### 6. Enjoy:

- Stir well before sipping and enjoy this creamy, fragrant, and refreshing pandan latte!

### Why You'll Love This Drink:

- The **pandan powder** provides a beautiful natural green hue and unique floral, nutty flavor.
- Coconut milk adds a creamy, tropical twist that pairs perfectly with pandan.
- It's a refreshing alternative to traditional iced coffee or tea.
- Quick to make with minimal ingredients!

This **Pandan Iced Latte** is perfect for a mid-day treat or an after-meal drink. If you prefer a hot version, just heat up the milk and skip the ice.