

FAT-BURNING  
KETO

*Coffee*

• **RECIPES** •





## **Keto Vanilla Ice Coffee**

### **Ingredients**

- 1 cup strong, cold brewed coffee
- 1/2 cup unsweetened almond milk
- 1 tsp vanilla extract
- 1-2 Scoops of Multi Collagen Plus
- 1 cup of ice

### **Instructions**

1. Place all ingredients in your high-speed blender.
2. Blend until completely smooth.
3. Serve in chilled glasses.



## **Keto Espresso**

### **Ingredients**

1 cup of espresso coffee

1 Tbsp Instant coffee

1-2 Scoops of Multi Collagen Plus

### **Instructions**

1. Prepare a strong espresso.
2. Stir in instant coffee
3. Put all ingredients together into the high-speed blender and beat for 1 minute.
4. Pour and serve.





## **Keto Spiced Coffee**

### **Ingredients**

2 cups strong coffee brewed  
¼ tsp grated walnut  
¼ tsp clove powder  
¼ tsp cinnamon  
½ tsp organic almond extract  
1-2 Scoops of Multi Collagen Plus

### **Instructions**

1. Prepare strong filter coffee.
2. Add grated walnut, clove powder, cinnamon, and pecan extract in your coffee.
3. Add 1-2 Scoops of Multi Collagen Plus and stir for 30 seconds.
4. Enjoy warm.



## **Keto Frappe**

### **Ingredients**

- 2 tbsp. of instant coffee
- 1 glass of cold water
- 1-2 Scoops of Multi Collagen Plus
- 1 cup of ice cubes

### **Instructions**

1. Place all ingredients in a high speed blender.
2. Blend until smooth
3. Serve in a chilled glass.



## **French-Pressed Keto Coffee**

### **Ingredients**

2 cups hot water

4 ½ tbsp. ground coffee

1-2 Scoops of Multi Collagen Plus

### **Instructions**

1. Prepare coffee in French Press and steep 5 minutes.
2. Pour into mug or cup.
3. Add 1-2 Scoops of Multi Collagen Plus and stir well.

## **Ketocino Coffee**

### **Ingredients**

1 cup cold coffee

1 cup unsweetened almond or pea milk

1 tsp pure vanilla extract

Stevia to taste

½ cup crushed ice cubes

1-2 Scoops of Multi Collagen Plus

### **Instructions**

1. Place all ingredients in your high-speed blender.
2. Blend until smooth and combined well.
3. Enjoy!

## **Keto Almond Latte**

### **Ingredients**

1 cup unsweetened almond milk

1 cup strong black coffee

1-2 drops almond extract

1-2 Scoops of Multi Collagen Plus

## **Instructions**

1. In a small saucepan heat almond milk to a simmer.
2. Add black coffee and heat for 2 additional minutes.
3. Add 1-2 Scoops of Multi Collagen Plus and stir well.
4. Remove from heat and stir in almond extract.
5. Pour coffee into cups or mugs and serve.

## **Vanilla Keto Coffee**

### **Ingredients**

1 cup of strong hot coffee

1 tsp of cinnamon

¼ tsp vanilla extract

Pinch of ground cloves

Pinch of ground cumin

1-2 Scoops of Multi Collagen Plus

### **Instructions**

1. Prepare coffee.
2. Add cinnamon, vanilla, cloves, and cumin.
3. Stir well.
4. Add 1-2 Scoops Of PainLess Multi Collagen Plus and stir to dissolve completely. Enjoy.



## **Keto Royal - Vanilla Coffee**

### **Ingredients**

1 cup instant coffee brewed  
½ cup unsweetened almond milk  
1 tsp. heavy whipping cream  
½ tsp ground cinnamon  
½ tsp pure vanilla extract  
1-2 Scoops of Multi Collagen Plus

### **Instructions**

1. Pour all ingredients (except pure vanilla extract) in a saucepan and heat over medium-high heat.
2. Pour coffee into cups and add pure vanilla extract; stir.
3. Serve and enjoy!