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# *Iced Mocha*

**Total Time:** 15 mins

## **Ingredients**

- ❖ 1 cup(s) water
- ❖ 1/4 cup(s) coffee, ground French roast
- ❖ 1/2 cup(s) milk, fat-free
- ❖ 2 tablespoon chocolate-flavored drink mix, no sugar-added (Nesquik)
- ❖ ice cubes

## **Preparation**

1. Using a drip coffeemaker, add the water and ground coffee. Brew according to manufacturer's directions. Pour coffee into a glass measuring cup. Stir in milk and drink mix.
2. Serve coffee mixture over ice in chilled tall glasses.

