

# ICED LAVENDER CREAM OATMILK MATCHA NUTRITION

**ICED LAVENDER CREAM OATMILK MATCHA NUTRITION** IS A TRENDING TOPIC IN THE WORLD OF HEALTH-CONSCIOUS BEVERAGES, COMBINING THE NATURAL BENEFITS OF MATCHA GREEN TEA WITH THE CREAMY TEXTURE OF OAT MILK AND THE FLORAL AROMA OF LAVENDER. THIS REFRESHING ICED DRINK OFFERS A UNIQUE FLAVOR PROFILE WHILE CATERING TO VARIOUS DIETARY PREFERENCES, INCLUDING VEGAN AND LACTOSE-FREE OPTIONS. UNDERSTANDING THE NUTRITIONAL ASPECTS OF ICED LAVENDER CREAM OATMILK MATCHA IS ESSENTIAL FOR THOSE WHO SEEK BOTH INDULGENCE AND HEALTH BENEFITS IN THEIR DAILY BEVERAGE CHOICES. THIS ARTICLE EXPLORES THE NUTRITIONAL COMPONENTS, HEALTH BENEFITS, AND POTENTIAL CONSIDERATIONS RELATED TO THIS POPULAR DRINK. ADDITIONALLY, IT DELVES INTO THE ROLE OF EACH INGREDIENT, HOW THEY CONTRIBUTE TO OVERALL NUTRITION, AND SUGGESTIONS FOR MAKING A BALANCED ICED LAVENDER CREAM OATMILK MATCHA AT HOME.

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## NUTRITIONAL PROFILE OF ICED LAVENDER CREAM OATMILK MATCHA

THE NUTRITIONAL PROFILE OF ICED LAVENDER CREAM OATMILK MATCHA VARIES DEPENDING ON THE SPECIFIC INGREDIENTS AND THEIR QUANTITIES. GENERALLY, THIS BEVERAGE CONSISTS OF MATCHA POWDER, OAT MILK, LAVENDER SYRUP OR INFUSION, AND CREAM OR A CREAM ALTERNATIVE. EACH COMPONENT CONTRIBUTES DISTINCT NUTRIENTS, FLAVORS, AND TEXTURES, INFLUENCING THE OVERALL NUTRITIONAL VALUE.

### KEY NUTRIENTS IN MATCHA

MATCHA IS A FINELY GROUND POWDER MADE FROM SPECIALLY GROWN AND PROCESSED GREEN TEA LEAVES. IT IS RICH IN ANTIOXIDANTS, VITAMINS, AND MINERALS, WHICH PROVIDE NUMEROUS HEALTH BENEFITS. KEY NUTRIENTS INCLUDE CATECHINS, PARTICULARLY EPIGALLOCATECHIN GALLATE (EGCG), VITAMIN C, VITAMIN A, POTASSIUM, AND FIBER. BECAUSE MATCHA POWDER IS CONSUMED WHOLE, IT OFFERS HIGHER CONCENTRATIONS OF THESE NUTRIENTS THAN TRADITIONAL BREWED GREEN TEA.

### NUTRITION FROM OATMILK

OATMILK IS A PLANT-BASED MILK ALTERNATIVE DERIVED FROM OATS AND WATER. IT IS NATURALLY LACTOSE-FREE, MAKING IT SUITABLE FOR INDIVIDUALS WITH LACTOSE INTOLERANCE OR THOSE FOLLOWING A VEGAN DIET. COMMERCIAL OATMILKS OFTEN CONTAIN ADDED VITAMINS AND MINERALS SUCH AS CALCIUM, VITAMIN D, AND VITAMIN B12. OATMILK PROVIDES CARBOHYDRATES, A MODEST AMOUNT OF PROTEIN, AND HEALTHY FATS, CONTRIBUTING TO THE CREAMY TEXTURE AND NUTRITIONAL CONTENT OF THE DRINK.

## LAVENDER'S CONTRIBUTION

LAVENDER USED IN THE FORM OF SYRUP OR INFUSION ADDS FLAVOR AND POTENTIAL HEALTH BENEFITS. WHILE LAVENDER DOES NOT CONTRIBUTE SIGNIFICANT MACRONUTRIENTS, IT CONTAINS BIOACTIVE COMPOUNDS SUCH AS FLAVONOIDS AND PHENOLIC ACIDS, WHICH HAVE ANTIOXIDANT AND ANTI-INFLAMMATORY PROPERTIES. THE FLORAL NOTES ENHANCE THE SENSORY EXPERIENCE WITHOUT ADDING CALORIES WHEN USED SPARINGLY.

## HEALTH BENEFITS OF MATCHA

MATCHA HAS GAINED POPULARITY DUE TO ITS POTENT HEALTH-PROMOTING PROPERTIES. INCORPORATING MATCHA INTO AN ICED LAVENDER CREAM OATMILK BEVERAGE ENHANCES THE DRINK'S NUTRITIONAL VALUE BEYOND TASTE AND TEXTURE.

### RICH ANTIOXIDANT SOURCE

ONE OF THE MOST NOTABLE BENEFITS OF MATCHA IS ITS HIGH ANTIOXIDANT CONTENT. ANTIOXIDANTS HELP NEUTRALIZE HARMFUL FREE RADICALS IN THE BODY, REDUCING OXIDATIVE STRESS AND LOWERING THE RISK OF CHRONIC DISEASES SUCH AS CANCER, HEART DISEASE, AND NEURODEGENERATIVE DISORDERS.

### BOOSTS METABOLISM AND ENERGY

THE NATURAL CAFFEINE CONTENT IN MATCHA PROVIDES A SUSTAINED ENERGY BOOST WITHOUT THE JITTERINESS OFTEN ASSOCIATED WITH COFFEE. ADDITIONALLY, MATCHA CONTAINS L-THEANINE, AN AMINO ACID THAT PROMOTES RELAXATION AND FOCUS, BALANCING THE STIMULATING EFFECTS OF CAFFEINE.

### SUPPORTS DETOXIFICATION AND IMMUNE FUNCTION

CHLOROPHYLL IN MATCHA AIDS IN DETOXIFICATION BY HELPING REMOVE HEAVY METALS AND TOXINS FROM THE BODY. FURTHERMORE, MATCHA'S VITAMINS AND MINERALS CONTRIBUTE TO MAINTAINING A HEALTHY IMMUNE SYSTEM.

## OATMILK AS A DAIRY ALTERNATIVE

OATMILK IS AN INCREASINGLY POPULAR PLANT-BASED MILK, VALUED FOR ITS CREAMY CONSISTENCY AND NUTRITIONAL BENEFITS. IN ICED LAVENDER CREAM OATMILK MATCHA, OATMILK SERVES AS A NUTRIENT-RICH BASE THAT COMPLEMENTS THE FLAVOR AND TEXTURE OF THE DRINK.

### NUTRITIONAL ADVANTAGES OF OATMILK

COMPARED TO OTHER PLANT-BASED MILKS, OATMILK TYPICALLY CONTAINS MORE CARBOHYDRATES AND FIBER, WHICH CAN AID DIGESTION AND PROVIDE SUSTAINED ENERGY. MANY COMMERCIAL OATMILKS ARE FORTIFIED WITH ESSENTIAL NUTRIENTS THAT SUPPORT BONE HEALTH AND OVERALL WELL-BEING.

## SUITABILITY FOR SPECIAL DIETS

OATMILK IS NATURALLY FREE FROM LACTOSE, SOY, NUTS, AND GLUTEN (WHEN CERTIFIED GLUTEN-FREE), MAKING IT SUITABLE FOR A WIDE RANGE OF DIETARY RESTRICTIONS. THIS INCLUSIVITY ADDS TO THE APPEAL OF ICED LAVENDER CREAM OATMILK MATCHA AS A VERSATILE BEVERAGE OPTION.

## LAVENDER'S NUTRITIONAL AND THERAPEUTIC PROPERTIES

LAVENDER ADDS MORE THAN JUST FLAVOR TO THE ICED MATCHA DRINK. ITS NUTRITIONAL AND THERAPEUTIC PROPERTIES HAVE BEEN RECOGNIZED IN TRADITIONAL AND MODERN HERBAL PRACTICES.

### FLAVONOIDS AND ANTIOXIDANTS

LAVENDER CONTAINS SEVERAL ANTIOXIDANTS THAT CONTRIBUTE TO REDUCING INFLAMMATION AND PROTECTING CELLS FROM DAMAGE. THESE COMPOUNDS MAY AID IN IMPROVING SKIN HEALTH AND REDUCING OXIDATIVE STRESS.

### CALMING EFFECTS

LAVENDER'S WELL-KNOWN CALMING AROMA CAN HELP REDUCE STRESS AND ANXIETY. WHILE THE NUTRITIONAL CONTRIBUTION IS MINIMAL, THE SENSORY AND PSYCHOLOGICAL BENEFITS ENHANCE THE OVERALL DRINKING EXPERIENCE.

## CALORIC AND MACRONUTRIENT BREAKDOWN

THE CALORIE CONTENT AND MACRONUTRIENT PROFILE OF ICED LAVENDER CREAM OATMILK MATCHA DEPEND LARGELY ON THE TYPE AND AMOUNT OF CREAM OR CREAM SUBSTITUTE, THE QUANTITY OF OATMILK, AND ANY ADDED SWEETENERS SUCH AS LAVENDER SYRUP OR SUGAR.

## TYPICAL NUTRITIONAL VALUES PER SERVING

- **CALORIES:** APPROXIMATELY 150-250 KCAL
- **CARBOHYDRATES:** 20-35 GRAMS, PRIMARILY FROM OATMILK AND SWEETENERS
- **PROTEIN:** 1-3 GRAMS, DEPENDING ON OATMILK BRAND AND CREAM CONTENT
- **FAT:** 3-7 GRAMS, INFLUENCED BY THE CREAM OR CREAM ALTERNATIVE
- **SUGAR:** 10-20 GRAMS, FROM NATURAL AND ADDED SOURCES

THESE VALUES CAN VARY SIGNIFICANTLY WITH HOMEMADE VERSUS COMMERCIAL PREPARATIONS, AND MODIFICATIONS LIKE USING UNSWEETENED OATMILK OR SUGAR-FREE LAVENDER SYRUP CAN LOWER CALORIE AND SUGAR CONTENT.

## POTENTIAL DRAWBACKS AND CONSIDERATIONS

DESPITE ITS APPEALING NUTRITIONAL PROFILE, ICED LAVENDER CREAM OATMILK MATCHA MAY PRESENT SOME CONCERNS DEPENDING ON INDIVIDUAL HEALTH GOALS AND DIETARY NEEDS.

### ADDED SUGARS AND CALORIES

MANY COMMERCIALLY PREPARED VERSIONS INCLUDE ADDED SUGARS AND SYRUPS THAT INCREASE CALORIE INTAKE AND MAY CONTRIBUTE TO METABOLIC ISSUES IF CONSUMED EXCESSIVELY. OPTING FOR UNSWEETENED OR LIGHTLY SWEETENED VERSIONS CAN MITIGATE THIS CONCERN.

### CAFFEINE SENSITIVITY

MATCHA CONTAINS CAFFEINE, WHICH MAY NOT BE SUITABLE FOR EVERYONE, ESPECIALLY THOSE SENSITIVE TO STIMULANTS OR WITH CERTAIN MEDICAL CONDITIONS. MONITORING INTAKE AND TIMING OF CONSUMPTION IS ADVISED.

### ALLERGENS AND DIETARY RESTRICTIONS

ALTHOUGH OATMILK IS GENERALLY ALLERGEN-FRIENDLY, SOME INDIVIDUALS MAY HAVE OAT ALLERGIES OR GLUTEN SENSITIVITY IF THE OATMILK IS NOT CERTIFIED GLUTEN-FREE. ADDITIONALLY, CREAM ALTERNATIVES SHOULD BE CHECKED FOR POTENTIAL ALLERGENS.

## HOW TO MAKE A BALANCED ICED LAVENDER CREAM OATMILK MATCHA

CREATING A NUTRITIOUS AND FLAVORFUL ICED LAVENDER CREAM OATMILK MATCHA AT HOME ALLOWS FOR CONTROL OVER INGREDIENTS AND CUSTOMIZATION TO SUIT DIETARY PREFERENCES.

### INGREDIENTS SELECTION

- HIGH-QUALITY CEREMONIAL GRADE MATCHA POWDER FOR MAXIMUM ANTIOXIDANTS
- UNSWEETENED OR LIGHTLY SWEETENED OATMILK FORTIFIED WITH VITAMINS AND MINERALS
- LAVENDER SYRUP MADE FROM NATURAL LAVENDER EXTRACT AND MINIMAL ADDED SUGARS
- PLANT-BASED CREAM ALTERNATIVE OR LIGHT DAIRY CREAM, DEPENDING ON PREFERENCE
- OPTIONAL NATURAL SWEETENERS SUCH AS HONEY, AGAVE, OR STEVIA

## Preparation Tips

Whisk matcha powder with a small amount of hot water to form a smooth paste, then add cold oatmilk and lavender syrup. Stir or shake well with ice, and top with cream or cream alternative. Adjust sweetness and creaminess to taste while keeping nutritional balance in mind.

## Frequently Asked Questions

### What are the main nutritional benefits of an iced lavender cream oatmilk matcha?

An iced lavender cream oatmilk matcha provides antioxidants from matcha, vitamins and minerals from oat milk, and a calming effect from lavender. It is typically low in fat and contains moderate calories, depending on added sweeteners and cream.

### How many calories are in a typical iced lavender cream oatmilk matcha?

A typical 12 oz iced lavender cream oatmilk matcha contains approximately 150-250 calories, depending on the amount of cream, oat milk, and any added sweeteners.

### Is iced lavender cream oatmilk matcha a good dairy-free alternative?

Yes, using oat milk makes the iced lavender cream matcha a dairy-free option, suitable for those who are lactose intolerant or prefer plant-based milk alternatives.

### Does iced lavender cream oatmilk matcha contain caffeine?

Yes, matcha contains caffeine, so an iced lavender cream oatmilk matcha will have a moderate amount of caffeine, usually around 30-70 mg depending on the serving size and matcha concentration.

### Can iced lavender cream oatmilk matcha help with relaxation and focus?

Yes, the combination of lavender, which is known for its calming properties, and matcha, which contains L-theanine promoting focus and calm alertness, can help improve relaxation and concentration.

### Are there any common allergens in iced lavender cream oatmilk matcha?

The most common allergen in this drink could be oat milk, which may contain gluten if not certified gluten-free. Additionally, some creamers might contain dairy or soy, so it's important to check ingredient labels if you have allergies.

## Additional Resources

#### 1. *The Ultimate Guide to Iced Lavender Cream Oatmilk Matcha*

This book dives deep into the art of crafting the perfect iced lavender cream oatmilk matcha. It covers everything from selecting high-quality matcha powder to blending techniques that enhance flavor and texture. Readers will also find tips on sourcing the best oatmilk and infusing natural lavender for a refreshing beverage experience.

#### 2. *Matcha Nutrition and Wellness: Benefits of Oatmilk and Lavender*

EXPLORE THE NUTRITIONAL POWERHOUSE THAT IS MATCHA COMBINED WITH OATMILK AND LAVENDER IN THIS COMPREHENSIVE GUIDE. THE BOOK BREAKS DOWN THE HEALTH BENEFITS OF EACH INGREDIENT, INCLUDING ANTIOXIDANTS, VITAMINS, AND MINERALS. IT ALSO OFFERS RECIPES AND LIFESTYLE TIPS FOR INCORPORATING THESE ELEMENTS INTO A BALANCED DIET.

### 3. *CRAFTING CREAMY PLANT-BASED BEVERAGES: OATMILK AND MATCHA INNOVATIONS*

FOCUSED ON PLANT-BASED DRINK ENTHUSIASTS, THIS TITLE EXAMINES THE CREAMY TEXTURES ACHIEVABLE WITH OATMILK IN MATCHA BEVERAGES. IT HIGHLIGHTS THE NUTRITIONAL ADVANTAGES OF PLANT-BASED CREAMERS AND OFFERS INNOVATIVE RECIPES FEATURING LAVENDER AND OTHER NATURAL FLAVORINGS. IDEAL FOR THOSE SEEKING DAIRY-FREE ALTERNATIVES WITH A NUTRITIONAL BOOST.

### 4. *LAVENDER INFUSIONS: ENHANCING YOUR MATCHA EXPERIENCE*

DISCOVER THE CALMING AND HEALTH-PROMOTING PROPERTIES OF LAVENDER WHEN PAIRED WITH MATCHA. THIS BOOK PROVIDES DETAILED INSTRUCTIONS ON HOW TO INFUSE LAVENDER INTO OATMILK CREAMS AND ICED MATCHA DRINKS. ADDITIONALLY, IT EXPLORES THE HISTORY AND CULTURAL SIGNIFICANCE OF LAVENDER IN CULINARY USES AND WELLNESS PRACTICES.

### 5. *OATMILK MATCHA RECIPES FOR ENERGY AND VITALITY*

DESIGNED FOR HEALTH-CONSCIOUS READERS, THIS RECIPE COLLECTION FOCUSES ON ENERGIZING DRINKS USING OATMILK AND MATCHA. IT INCLUDES VARIATIONS INCORPORATING LAVENDER CREAM FOR ADDED FLAVOR AND RELAXATION BENEFITS. NUTRITIONAL ANALYSIS AND PREPARATION TIPS HELP READERS MAXIMIZE THE VITALITY-BOOSTING POTENTIAL OF EACH RECIPE.

### 6. *THE SCIENCE OF MATCHA: ANTIOXIDANTS, NUTRITION, AND FLAVOR*

THIS TITLE DELVES INTO THE SCIENTIFIC ASPECTS OF MATCHA, EXPLAINING ITS ANTIOXIDANT PROPERTIES AND NUTRITIONAL PROFILE. IT ALSO DISCUSSES HOW OATMILK AND LAVENDER CAN COMPLEMENT MATCHA'S HEALTH BENEFITS AND ENHANCE TASTE. THE BOOK IS PERFECT FOR READERS INTERESTED IN THE CHEMISTRY BEHIND THEIR FAVORITE ICED BEVERAGES.

### 7. *PLANT-BASED CREAMS AND SWEETENERS: ELEVATING MATCHA DRINKS*

EXPLORE DIFFERENT PLANT-BASED CREAMS AND NATURAL SWEETENERS THAT PAIR WELL WITH MATCHA, WITH A SPECIAL FOCUS ON OATMILK AND LAVENDER CREAM. THE BOOK OFFERS GUIDANCE ON BALANCING FLAVORS AND IMPROVING THE NUTRITIONAL VALUE OF ICED MATCHA DRINKS. READERS WILL LEARN HOW TO CREATE CREAMY, FLAVORFUL BEVERAGES WITHOUT RELYING ON DAIRY OR REFINED SUGARS.

### 8. *ICED HERBAL MATCHA CREATIONS: LAVENDER AND BEYOND*

THIS BOOK SHOWCASES A VARIETY OF ICED MATCHA DRINKS INFUSED WITH HERBAL INGREDIENTS LIKE LAVENDER, CHAMOMILE, AND MINT. IT EMPHASIZES THE NUTRITIONAL BENEFITS AND SOOTHING QUALITIES OF HERBS COMBINED WITH MATCHA AND OATMILK. STEP-BY-STEP RECIPES AND BREWING TIPS HELP READERS CRAFT REFRESHING, HEALTHFUL DRINKS AT HOME.

### 9. *HOLISTIC NUTRITION AND MATCHA: BLENDING TRADITION WITH MODERN HEALTH*

INTEGRATING TRADITIONAL MATCHA PREPARATION WITH MODERN NUTRITIONAL SCIENCE, THIS BOOK HIGHLIGHTS THE BENEFITS OF ADDING OATMILK AND LAVENDER CREAM. IT PRESENTS A HOLISTIC VIEW OF HEALTH, FOCUSING ON MINDFUL CONSUMPTION AND INGREDIENT SYNERGY. READERS WILL GAIN INSIGHTS INTO HOW THESE COMPONENTS CAN SUPPORT OVERALL WELLNESS AND VITALITY.

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