

## Refreshing Homemade Strawberry Frappuccino - Just Like the Coffee Shop

Beat the heat (or your sweet cravings) with this



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### INGREDIENTS

- 1 cup fresh strawberries (hulled)
- 1 cup milk (dairy or non-dairy like almond, oat, or soy)
- 1 cup ice cubes
- 2 tablespoons sugar or honey (adjust to taste)
- ½ teaspoon vanilla extract
- ... cup heavy cream or whipped topping for garnish

### DIRECTIONS

1. ? Step 1: Blend It Up: In a blender, combine:
2. Strawberries
3. Milk
4. Ice cubes
5. Sugar or honey
6. Vanilla extract
7. Blend until smooth and creamy. Adjust sweetness or thickness with more sugar or milk as needed.
8. ? Step 2: Serve: Pour into a tall glass.
9. ? Step 3: Top It Off: Top with a swirl of heavy cream or whipped topping. Optional: Garnish with a fresh strawberry or a sprinkle of crushed freeze-dried strawberries for flair.

### SWAPS & NOTES

Totally fine-just reduce the ice a little.

Make it vegan: Use coconut cream or a non-dairy whipped topping.

Sweetener options: Use maple syrup, agave, or a sugar substitute.

Add a scoop of vanilla ice cream for a dessert-style frappø.

### TIPS FOR SUCCESS

Chill everything first: Cold milk and berries help keep the drink frosty longer.

Adjust texture: Add more ice for thickness or more milk for a thinner sip.

Serve immediately: Like most frappuccinos, this is best enjoyed fresh from the blender.

