

How to Make a Strawberry Shortcake Frappuccino at Home

When summer hits and the cravings for something cold, fruity, and indulgent come knocking, this



TIME
5 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 cup ice - For that frosty, frappø-style base
¾ cup milk - Any milk works (dairy, almond, oat, etc.)
¾ cup strawberries, blended - Fresh or frozen, pureed for full flavor
1 tbsp sugar - Adjust to your desired sweetness
Whipped cream (optional) - For that classic shortcake topping

DIRECTIONS

1. Blend the : Base: In a blender, combine 1 cup of ice, ¾ cup milk, ¾ cup blended strawberries, and 1 tbsp sugar.
2. Whirl : Until Smooth: Blend on high until the mixture is smooth, thick, and evenly pink.
3. Top : It Off: Pour into your favorite glass and crown with a generous swirl of whipped cream.
4. Serve and : Enjoy: Pop in a straw and sip your way to shortcake heaven!

SWAPS & NOTES

Use frozen berries (thaw slightly) or strawberry jam in a pinch.

Dairy-free option: Swap the milk and whipped cream with oat milk and coconut whip.

Add a splash of vanilla extract or even a dollop of cream cheese for a cheesecake twist.

Extra indulgent: Crumble in a vanilla cookie or shortbread biscuit before blending. ???

TIPS FOR SUCCESS

Use a high-speed blender to crush the ice quickly and get a smooth texture.

Chill your glass before pouring to keep the drink frosty longer.

Add more strawberries for deeper flavor, or a banana for a creamier body.

Make it Instagram-worthy with strawberry slices on the glass and a sprinkle of graham cracker crumbs on the whip! ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-a-strawberry-shortcake-frappuccino-at-home/>