

## Better Than the Coffee Shop: Homemade Chocolate Strawberry Frappe

Chocolate Strawberry Frappuccino - Cool, Creamy, and Perfectly Sweet ??



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### INGREDIENTS

Frappuccino Base:

- 1 cup milk (dairy or plant-based)
- 1 cup ice
- ½ cup strawberries (fresh or frozen)
- 1 scoop vanilla ice cream or frozen yogurt
- 1 tbsp strawberry syrup or jam
- 1 tbsp chocolate syrup

Optional: ... tsp vanilla extract

Chocolate Drizzle:

- Extra chocolate syrup
- Optional: melted chocolate for cup drizzle

Toppings:

- Whipped cream
- Chocolate shavings or mini chips
- Freeze-dried strawberry pieces or extra strawberry syrup

### DIRECTIONS

1. Blend the Base: In a blender, combine:
2. Milk
3. Ice
4. Strawberries
5. Vanilla ice cream or frozen yogurt
6. Strawberry syrup or jam
7. Chocolate syrup
8. Vanilla extract (optional)
9. Blend on high until smooth and frothy.
10. Prep the Glass: Drizzle chocolate syrup around the inside of your glass for that classic frappe swirl.
11. Pour and Top: Pour the frappuccino into the prepared glass. Top with whipped cream, chocolate shavings or chips, and freeze-dried strawberries or a drizzle of strawberry syrup.
12. Sip and Enjoy: Serve immediately with a straw and a smile. Bonus points for a chocolate-dipped rim or heart-shaped strawberry garnish!

### SWAPS & NOTES

& Swaps Strawberries : Frozen strawberries make it extra frosty; fresh work great too.

Strawberry Syrup : Sub with strawberry jam for a fruitier twist.

Chocolate Syrup : Use dark or milk chocolate syrup depending on how rich you want it.

Vegan Option : Use non-dairy milk, vegan ice cream, and dairy-free whipped cream.

