

## Iced, Blended & Better Than Starbucks: Try This Caramel Frappuccino

Homemade Caramel Frappuccino



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### INGREDIENTS

- 1 cup ice cubes
- $\frac{1}{2}$  cup strong brewed coffee, chilled
- $\frac{1}{2}$  cup whole milk (or any milk you prefer)
- 2 tablespoons caramel syrup
- 1 tablespoon granulated sugar (adjust to taste)
- $\frac{1}{2}$  cup whipped cream, for topping
- 1 teaspoon caramel sauce, for drizzling

### DIRECTIONS

- Step 1: Brew & Chill: Make your coffee strong and let it chill. Hot coffee will melt your ice too fast and thin out the texture.
- Step 2: Blend It Up: In a blender, combine:
- 1 cup ice cubes
- $\frac{1}{2}$  cup chilled strong coffee
- $\frac{1}{2}$  cup milk
- 2 tbsp caramel syrup
- 1 tsp sugar
- Blend until smooth and frothy-about 30-45 seconds depending on your blender power.
- Step 3: Pour & Top: Pour the frappuccino into a tall glass. Top with:
- A generous swirl of whipped cream
- A dreamy caramel drizzle across the top
- Serve immediately with a straw and enjoy!

### SWAPS & NOTES

& Substitutions Coffee : Brew it strong!  
You can also use cold brew or even espresso for more punch.

Milk : Whole milk adds richness, but oat, almond, or skim work too.

Caramel syrup : Store-bought or homemade both work-don't skimp!

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

Original recipe: <https://chefmaniac.com/iced-blended-better-than-starbucks-try-this-caramel-frappuccino/>