

## How to Make a Starbucks-Style Strawberry Frappuccino at Home

Who needs a coffee shop when you can whip up this refreshing



**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 cup fresh or frozen strawberries, hulled and chopped
- 1/2 cup cold brewed coffee (or cooled espresso)
- 1/2 cup whole milk (or use oat, almond, or coconut milk)
- 2 tablespoons granulated sugar (adjust to taste)
- 1 teaspoon pure vanilla extract
- 1 cup ice cubes
- Whipped cream, for topping (optional)
- Fresh strawberry slices, for garnish (optional)

### DIRECTIONS

- 1. Blend the Base:** In a blender, combine strawberries, cold coffee, milk, sugar, and vanilla extract. Blend on medium speed until completely smooth and the berries are pureed.
- 2. Add the Ice:** Toss in ice cubes and blend again until the mixture reaches a thick, slushy consistency. If you prefer a thinner drink, splash in more milk and pulse briefly.
- 3. Taste Test:** Give it a taste and adjust the sweetness as needed. Add more sugar and blend again if you like it sweeter.
- 4. Serve with Style:** Pour into a tall glass, top with whipped cream, and add a few strawberry slices for garnish.
- 5. Sip & Enjoy:** Drink immediately while it's frosty and fresh!

### SWAPS & NOTES

**Blend the Base** In a blender, combine strawberries , cold coffee , milk , sugar , and vanilla extract .

**Blend on medium speed** until completely smooth and the berries are pureed. 2.

**Add the Ice** Toss in ice cubes and blend again until the mixture reaches a thick, slushy consistency.

If you prefer a thinner drink, splash in more milk and pulse briefly. 3.

### TIPS FOR SUCCESS

? Use frozen strawberries for a thicker consistency without watering it down Want more berry flavor ?

Add a teaspoon of strawberry jam or a splash of berry syrup Use cold brew for a smooth, low-acid caffeine hit Garnish with a

strawberry rim by dipping your glass in lemon juice and sugar!

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

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