

How to Make a Strawberry Shortcake Frappuccino (Better Than the Coffee Shop)

This recipe makes one generous (about 16 oz) frappuccino.



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5-7 min

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INGREDIENTS

For the Strawberry Puree: 1 cup Frozen Strawberries

1-2 tbsp Granulated Sugar (or to taste)

1 tbsp Water

For the Crème Frappuccino Base: 1 cup Whole Milk

1/4 cup Heavy Cream

2 tbsp Simple Syrup or your favorite vanilla syrup

1/2 tsp Vanilla Extract

1 1/2 cups Ice

1-2 Shortbread cookies or a pinch of vanilla wafer crumbs (the "shortcake" secret!)

Pinch of Xanthan Gum (optional, but helps prevent separation)

For Assembly & Topping: Whipped Cream

Crushed shortbread cookies or freeze-dried strawberries for garnish

Make it a Frappuccino: Want that coffee-kick? Let 1-2 shots of strongly brewed espresso cool completely and add it to the blender with the milk and other base ingredients.

Milk Options: Whole milk and heavy cream will give you the richest, most authentic texture. However, you can substitute with 2% milk, almond milk, or oat milk. Just know the final result might be slightly less creamy.

The "Shortcake" Element: Blending a shortbread cookie or some vanilla wafer crumbs directly into the base is the secret to getting that delicious, cakey flavor note throughout the drink.

Strawberry Puree: Using frozen strawberries helps make the final drink thicker. If you only have fresh strawberries, that's fine too! You may just need to use a little less water when making the puree.

Xanthan Gum: This is a common stabilizer used in commercial blended drinks. You only need a tiny pinch (1/8 tsp) to create a smoother, more uniform texture and prevent the drink from separating too quickly. It's optional, but a great trick.

Step-by-Step Instructions:

Make the Strawberry Puree: In a small saucepan, combine the frozen strawberries, sugar, and water. Cook over medium heat, stirring occasionally and mashing the berries with the back of a spoon, until the strawberries have broken down and the sauce has thickened slightly (about 5-7 minutes). Set aside to cool completely. For a quicker version, you can simply blend these ingredients until smooth.

Prepare the Glass: Once the puree is cool, drizzle it artfully inside a tall glass. Spoon a tablespoon or two into the bottom of the glass as well. This creates those beautiful stripes.

Blend the Frappuccino Base: In a high-powered blender, combine the milk, heavy cream, simple syrup, vanilla extract, ice, and the shortbread cookie. If using, add the xanthan gum and cooled espresso now.

Blend Until Smooth: Start blending on a low speed, then gradually increase to high. Blend until the mixture is completely smooth and thick, with no large ice chunks remaining.

Assemble the Drink: Carefully pour the blended crème base into your prepared glass over the strawberry puree.

Top and Serve: Top generously with whipped cream. Garnish with a sprinkle of crushed shortbread cookies or freeze-dried strawberry pieces. Serve immediately with a wide straw.

Tips for Success:

Use a Powerful Blender: A good blender is key to crushing the ice effectively and creating a smooth, non-gritty texture.

Chill Your Ingredients: Using cold milk and ensuring your puree (and espresso, if using) is completely cooled will result in a thicker, frostier frappuccino.

Don't Over-Blend: Blend just until everything is smooth. Over-blending can melt the ice and result in a thin, watery drink.

The Drizzle is in the Details: For the best visual effect, make sure your strawberry puree is thick enough to cling to the sides of the glass as you drizzle it.

Serving Suggestions:

Storage and Leftover Tips:

More Recipes You Will Love:

For another refreshing strawberry drink, try this Refreshing Strawberry Mojito Recipe.

On a sunny day, nothing beats This Blueberry Lemonade.

When you need a dessert-inspired cocktail, The Slippery Drank is My Favorite Sweet Sipper.

DIRECTIONS

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10. **The : Drizzle is in the Details:** For the best visual effect, make sure your strawberry puree is thick enough to cling to the sides of the glass as you drizzle it.
11. **Serving Suggestions:** This Strawberry Shortcake Frappuccino is a dessert all on its own! It's best enjoyed immediately, while it's still ice-cold and the layers are distinct. If you're making a spread of dessert-themed treats, it would be a showstopper. Imagine pairing a glass of this with some delicious Hot Chocolate Cookie Cups for a truly decadent experience.
12. **Storage and Leftover Tips:** Frankly, this is one drink that doesn't do leftovers. Like all blended iced beverages, it's meant to be consumed right away. The ice will melt and the components will separate upon sitting, so mix, pour, and enjoy on the spot!
13. **More Recipes You Will Love:** If you love crafting delicious drinks and desserts at home, you'll want to check out these other favorites:
14. For another refreshing strawberry drink, try this Refreshing Strawberry Mojito Recipe.
15. On a sunny day, nothing beats : This Blueberry Lemonade.
16. When you need a dessert-inspired cocktail, : The Slippery Drank is My Favorite Sweet Sipper.
17. For a super easy, no-bake treat that's perfect for dipping, you have to make This Brownie Batter Dip.
18. **Final Thoughts:** Bringing the magic of the coffee shop into your own kitchen is incredibly rewarding. This Strawberry Shortcake Frappuccino is a perfect example-it's a simple recipe that yields a stunning and delicious result. It's a little bit of luxury you can whip up anytime.
19. Go ahead, give it a blend! I'd love to see your creations. Let me know how it turns out in the comments or tag us on social media!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/how-to-make-a-strawberry-shortcake-frappuccino-better-than-the-coffee-shop/>