

Homemade Strawberries & Cream Frappuccino: Easy & Refreshing

Craving that iconic sweet and creamy treat without leaving your home? This



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INGREDIENTS

- 1 cup vanilla ice cream (good quality recommended)
- 1 cup whole milk
- 1 cup fresh strawberries, hulled and chopped
- 1/2 cup heavy cream (for richness in the base)
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 1 cup heavy cream, chilled
- 2 tablespoons powdered sugar (confectioners' sugar)
- Fresh strawberries, sliced
- Strawberry syrup

DIRECTIONS

1. Let's get this delicious : Strawberries & Cream Frappuccino blended and assembled!
2. Prepare the : Frappuccino Base: In a high-speed blender, combine the 1 cup vanilla ice cream, 1 cup whole milk, 1 cup hulled and chopped fresh strawberries, 1/2 cup heavy cream, 2 tablespoons granulated sugar, and 1 teaspoon vanilla extract. Blend on high speed until the mixture is completely smooth and creamy. If it's too thick, add a tiny splash more milk (1-2 tablespoons) and blend again.
3. Make the : Whipped Cream: In a large, chilled mixing bowl (or the bowl of a stand mixer fitted with a whisk attachment), pour the 1 cup chilled heavy cream. Add 2 tablespoons powdered sugar and 1 teaspoon vanilla extract. Whip on high speed until stiff peaks form (the cream should hold its shape when the whisk is lifted). Be careful not to over-whip, or it will turn granular.
4. Assemble the : Frappuccino: Pour the blended frappuccino base into a tall serving glass. Top with a generous dollop (or a beautiful swirl using a piping bag) of the freshly made whipped cream.
5. Decorate: Drizzle strawberry syrup generously over the whipped cream. Garnish with fresh strawberry slices on top or on the rim of the glass for a beautiful presentation.
6. Serve: Enjoy your homemade Strawberries & Cream Frappuccino immediately for a refreshing, creamy, and delightful treat!

SWAPS & NOTES

Vanilla Ice Cream: A good quality vanilla ice cream will give you the best flavor and creamy texture.

For a lighter version, you could use frozen yogurt or even omit and add more ice with a splash of milk/cream, though the texture will be less thick.

Fresh Strawberries: Fresh, ripe strawberries are ideal for the best flavor.

Frozen strawberries can be used but might make the base thicker, so you might need a splash more milk.

TIPS FOR SUCCESS

Ripe Strawberries: Use ripe, flavorful strawberries for the best taste in the base.

Chill Ingredients: Ensure all dairy and fresh ingredients are well chilled for a colder, thicker frappuccino.

High-Speed Blender: A powerful blender will ensure a super smooth and creamy consistency without ice chunks.

Don't Overblend: Blend just until smooth.

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