

## DIY Strawberry Cheesecake Frappuccino: Your New Favorite Drink

Starbucks Strawberry Oreo Cheesecake Frappuccino: Indulge in Blended Bliss at Home!



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**ChefManiac**

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### INGREDIENTS

1 cup ice cubes  
¾ cup milk (dairy, almond, or vanilla-flavored non-dairy)  
... cup cream cheese (softened, full-fat recommended)  
¾ cup vanilla ice cream or frozen yogurt  
2-3 tablespoons fresh or blended strawberry syrup (homemade or store-bought)  
2 Oreo cookies, crushed  
1-2 teaspoons graham cracker crumbs (optional, for extra cheesecake crust flavor)  
... cup fresh or frozen strawberries  
1 teaspoon sugar or honey  
Optional: a drop of red food coloring for vibrant swirls  
Whipped cream  
Crushed Oreos  
Strawberry drizzle (more fresh strawberry syrup)  
Graham cracker crumbs or mini cheesecake bites (optional)

### DIRECTIONS

1. Prepare the Strawberry Swirl: In a small blender or food processor, combine the ... cup fresh or frozen strawberries with 1 teaspoon sugar or honey. Blend until smooth. If desired, add a drop of red food coloring for more vibrant swirls. Set aside.
2. Blend the Cheesecake Base: In a high-speed blender, add all the ingredients for the cheesecake base: 1 cup ice cubes, ¾ cup milk (dairy, almond, or vanilla), ... cup softened cream cheese, ¾ cup vanilla ice cream or frozen yogurt, 2-3 tablespoons fresh or blended strawberry syrup, 2 crushed Oreo cookies, and 1-2 teaspoons graham cracker crumbs (optional). Blend on high speed until the mixture is completely smooth and thick. If it's too thick to blend, add a splash more milk (about 1 tablespoon at a time) until it blends to a thick, creamy, frappuccino consistency.
3. Assemble the Frappuccino: Grab your serving glass (a tall clear glass works best to show off the layers). Drizzle some of the prepared strawberry swirl sauce around the inside of the glass, letting it run down the sides. Pour the blended strawberry Oreo cheesecake base into the glass.
4. Add Toppings: Generously top your Frappuccino with a big swirl of whipped cream. Sprinkle with more crushed Oreos for crunch. Drizzle with more strawberry swirl sauce or a dedicated strawberry drizzle. Optionally, add extra graham cracker crumbs or even a few mini cheesecake bites on top for ultimate indulgence.
5. Serve Immediately: Serve your homemade Starbucks Strawberry Oreo Cheesecake Frappuccino immediately with a straw and a spoon. Enjoy this decadent, frosty

treat!

### SWAPS & NOTES

Milk: Any type of milk works here - dairy milk (whole or 2%) for creaminess, or almond/vanilla almond milk for a lighter base.

Vanilla-flavored milk enhances the taste.

**Cream Cheese:** Ensure your cream cheese is softened to room temperature for smooth blending and no lumps.

Full-fat cream cheese provides the best richness.

## TIPS FOR SUCCESS

Softened Cream Cheese: Crucial for a smooth, lump-free base.

High-Speed Blender: A good blender is key to achieving that smooth, icy, yet creamy frappuccino texture.

Adjust Thickness: Control the consistency by adding ice for thicker, or milk for thinner.

Taste and Adjust: Taste the base mixture before adding toppings.

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

Original recipe: <https://chefmaniac.com/diy-strawberry-cheesecake-frappuccino-your-new-favorite-drink/>