

Homemade Strawberries & Cream Frappuccino: Your Sweet Escape

Here's what you'll need to create this dreamy Homemade Strawberries & Cream Frappuccino:



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INGREDIENTS

to create this dreamy Homemade Strawberries & Cream Frappuccino:

For the Whipped Cream: 1 cup heavy cream (or heavy whipping cream), well chilled 2 tablespoons powdered sugar (confectioners' sugar) 1 teaspoon vanilla extract:

For the Topping: Fresh strawberries, sliced (for garnish) Strawberry syrup (store-bought or homemade, for drizzling):

DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Frappuccino Base:
3. In a high-speed blender, combine the following ingredients for the frappuccino base:
4. 1 cup vanilla ice cream
5. 1 cup whole milk
6. 1 cup fresh strawberries, hulled and chopped
7. 1/2 cup heavy cream
8. 2 tablespoons granulated sugar
9. 1 teaspoon vanilla extract
10. Blend on high speed until the mixture is completely smooth and creamy. Ensure there are no large chunks of strawberry remaining. If the mixture is too thick, add a tiny splash more milk; if too thin, add a few ice cubes or a bit more ice cream.
11. Make the : Whipped Cream:
12. In a large, chilled mixing bowl, combine the 1 cup chilled heavy cream, 2 tablespoons powdered sugar, and 1 teaspoon vanilla extract.
13. Using an electric mixer (stand mixer with whisk attachment or hand mixer), whip on high speed until stiff peaks form. Be careful not to over- whip, or it will turn into butter.
14. Assemble the : Frappuccino:
15. Pour the freshly blended frappuccino base into a tall glass (or two smaller glasses, depending on serving size).
16. Top with a generous dollop of the freshly made whipped cream. You can use a spoon or a piping bag for a more decorative swirl.

17. Decorate and : Serve:
18. Drizzle strawberry syrup artistically over the whipped cream.
19. Garnish with fresh strawberry slices around the edge of the glass or on top of the whipped cream.
20. Serve the : Strawberries & Cream Frappuccino immediately to enjoy its refreshing, creamy, and icy cold perfection.

SWAPS & NOTES

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

For a lighter version, you could use vanilla frozen yogurt, but the richness will change.

Whole Milk: Whole milk contributes to the creamy texture.

You can use 2% milk for a slightly lighter option, but avoid skim milk for this recipe.

TIPS FOR SUCCESS

Cold Ingredients are Key: Ensure all your dairy ingredients (milk, heavy cream) are very cold for the best results, especially when making whipped cream.

Perfect Strawberries: Use ripe, flavorful fresh strawberries for the best taste.

If they are out of season, flash-frozen strawberries (not fully thawed) can also work.

Adjust Sweetness: Taste the frappuccino base before adding all the sugar.

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