

## Mint Chocolate Chip Frappe - A CafØ-Style Drink You Can Make at Home!

Mint Chocolate Chip Frappe: A Creamy, Refreshing Treat!



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

1 cup milk (any kind - dairy or non-dairy)

1/2 cup chocolate ice cream

1/4 cup mint chocolate chip ice cream

1 tablespoon chocolate syrup

1/2 teaspoon mint extract

Whipped cream (for topping)

Chocolate shavings or chips (for garnish)

How to Make a Mint Chocolate Chip Frappe:

1. Blend the Base:

In a blender, combine: Milk? Chocolate ice cream? Mint chocolate chip ice cream? Chocolate syrup? Mint extract

2. Blend Until Smooth:

Blend on high speed for about 30 seconds until the mixture is creamy and fully blended.

3. Taste & Adjust:

Want it sweeter? Add a little more chocolate syrup and blend again.

Want it mintier? Add a tiny bit more mint extract (be careful-it's strong!).

4. Pour & Serve:

Pour the frappe into a tall glass.

5. Top It Off:

Add a generous dollop of whipped cream on top.

6. Garnish for Extra Flavor:

Sprinkle chocolate shavings or mini chocolate chips for a finishing touch.

## 7. Enjoy!:

Sip and savor the cool, minty, and chocolatey deliciousness!

Pro Tips for the Best Frappe:

Fun Variations to Try:

What to Serve with a Mint Chocolate Chip Frappe:

Chocolate chip cookies - Because more chocolate is always a good idea!

Brownies - A fudgy, chewy contrast to the creamy frappe.

Shortbread or biscotti - A crunchy snack to dip into the drink.

Fresh mint leaves - For extra freshness and a beautiful presentation.

FAQs About Mint Chocolate Chip Frappe:

A Cool, Creamy, and Indulgent Treat You'll Love!:

## DIRECTIONS

1. **Blend the Base:** In a blender, combine: Milk? Chocolate ice cream? Mint chocolate chip ice cream? Chocolate syrup? Mint extract
2. **Blend Until Smooth:** Blend on high speed for about 30 seconds until the mixture is creamy and fully blended.
3. **Taste & Adjust:** Want it sweeter? Add a little more chocolate syrup and blend again.
4. **Want it mintier?** Add a tiny bit more mint extract (be careful-it's strong!).
5. **Pour & Serve:** Pour the frappe into a tall glass.
6. **Top It Off:** Add a generous dollop of whipped cream on top.
7. **Garnish for Extra Flavor:** Sprinkle chocolate shavings or mini chocolate chips for a finishing touch.
8. **Enjoy!:** Sip and savor the cool, minty, and chocolatey deliciousness!
9. **Pro Tips for the Best Frappe:** ? Use Chilled Ingredients - This keeps the frappe cold and creamy without needing too much ice.? Want It Thicker? - Add a few ice cubes or extra ice cream to make it thicker.? Dairy-Free Option - Use almond, coconut, or oat milk, and swap dairy ice cream for non-dairy versions.? Make It a Mocha Mint Frappe - Add ½ cup of cold brew coffee for a caffeinated twist.? Turn It Into a Shake - Skip the milk and use more ice cream for a thicker, milkshake-like texture.
10. **Fun Variations to Try:** ? Cookies & Mint Frappe - Blend in a few Oreo cookies for extra crunch and flavor.? Double Chocolate Mint Frappe - Add extra chocolate chips for a richer texture.? Healthier Version - Use Greek yogurt instead of ice cream and

swap syrup for honey or maple syrup.? Spiked Frappe - Add a splash of Baileys or crŁme de menthe for a fun adult twist.

11. What to Serve with a Mint Chocolate Chip Frappe: This frappe is delicious on its own, but here are a few fun pairings:
12. Chocolate chip cookies - Because more chocolate is always a good idea!
13. Brownies - A fudgy, chewy contrast to the creamy frappe.
14. Shortbread or biscotti - A crunchy snack to dip into the drink.
15. Fresh mint leaves - For extra freshness and a beautiful presentation.
16. FAQs About Mint Chocolate Chip Frappe: Q: Can I make this ahead of time?A: It's best enjoyed fresh, but you can blend and freeze it for up to 1 hour before serving.
17. Q: How do I make it extra thick?A: Add more ice cream, ice cubes, or blend in frozen banana slices for extra thickness.
18. Q: What's the best mint extract to use?A: Pure peppermint extract works best. Avoid spearmint extract, as it has a different flavor.
19. Q: Can I add coffee to this?A: Yes! Add ¼ cup of strong coffee or espresso for a delicious Mint Mocha Frappe.
20. A Cool, Creamy, and Indulgent Treat You'll Love!: This Mint Chocolate Chip Frappe is the perfect refreshing, sweet, and creamy drink that's great for hot summer days, after-dinner desserts, or a fun afternoon treat. Whether you keep it classic or customize it with fun mix-ins, it's guaranteed to satisfy your mint chocolate cravings.
21. Try it out and let me know-how do you love your mint frappes? Drop a comment and share your favorite variations! ???

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

Original recipe: <https://chefmaniac.com/mint-chocolate-chip-frappe-a-cafe-style-drink-you-can-make-at-home/>