

Matcha Meets Chocolate: The Ultimate Choco-Matcha Frappuccino Recipe

Choco-Matcha Dream Frappuccino: The Ultimate 10-Minute Coffee Shop Treat



TIME
10 min

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INGREDIENTS

Swaps and Notes:

Caffeine-Free: Skip the espresso/coffee and add an extra 1/4 cup of milk or cold water. You still get the great matcha energy boost.

Sweetener Swaps: Instead of granulated sugar, try maple syrup or agave for a liquid sweetener. Start with 1 teaspoon and taste as you go.

Boost the Chocolate: For an ultra-rich flavor, add a small spoonful of chocolate hazelnut spread or a few melted chocolate chips to the blender.

Thicker Texture: If you prefer a very thick frappuccino, use frozen milk cubes instead of regular ice, or add 1/4 cup of frozen banana slices.

DIRECTIONS

- 1.** Prep : Time: 10 minutes | Total Time: 10 minutes | Servings: 1
- 2.** Steps for the Choco-Matcha Dream Frappuccino: Gather Ingredients: Measure out all your ingredients-the matcha, cocoa, milk, espresso, sugar, vanilla, and ice-and have them ready next to your blender.
- 3.** Combine: Carefully pour the milk, cooled espresso (or coffee), sugar, vanilla extract, matcha powder, and cocoa powder into the carafe of a high-speed blender.
- 4.** Add : Ice: Top the liquid ingredients with the 1 % cups of ice.
- 5.** Blend: Secure the lid and blend on high for about 30-60 seconds. You are looking for a completely smooth, uniform mixture with no chunks of ice remaining. You may need to stop and scrape down the sides once to ensure everything is incorporated.
- 6.** Serve & : Garnish: Pour the thick, frosty Choco-Matcha Frappuccino into a tall glass. Top with a swirl of whipped cream and a drizzle of chocolate syrup or a dusting of matcha powder, if desired.
- 7.** Enjoy : Immediately! This drink is best consumed right away while it's at its coldest and thickest.

SWAPS & NOTES

, a strong shot of coffee, and just enough sweetness-it's a sophisticated flavor profile that totally beats those sugar-laden, one-note frozen drinks you find everywhere else. It takes about 10 minutes from craving to first sip.

Trust me, once you try this homemade version, your coffee routine will never be the same.

Why I Love This Recipe So Much Speed and Simplicity: It's a true 10-minute recipe.

TIPS FOR SUCCESS

Use High-Speed Blender: The secret to a coffee-shop quality frappuccino is the texture.

A powerful blender is essential for crushing the ice into a velvety smooth consistency.

Matcha Quality Matters: Cheaper culinary-grade matcha can taste flat or overly bitter.

For a drink where the matcha is the star, invest in a ceremonial-grade powder .

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

Original recipe: <https://chefmaniac.com/matcha-meets-chocolate-the-ultimate-choco-matcha-frappuccino-recipe/>