

Salted Caramel Pretzel Brownie Frappe - The Ultimate Sweet and Salty Frozen Treat

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• 1 cup cold milk
• 1 small brownie, crumbled

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INGREDIENTS

- 1 cup cold milk
- 1 small brownie, crumbled
- 2 tablespoons caramel sauce
- 1 tablespoon chocolate syrup
- 1 cup ice cubes
- 1 tablespoon crushed pretzels
- Whipped cream
- Pinch of flaky sea salt
- Brownie piece and pretzel twists, for garnish

DIRECTIONS

1. Add the cold milk, crumbled brownie, caramel sauce, chocolate syrup, and ice cubes to a blender.
2. Blend until smooth, thick, and creamy.
3. Drizzle caramel sauce inside your serving glass for a bakery-style look.
4. Pour the frappe into the prepared glass.
5. Top generously with whipped cream.
6. Sprinkle the crushed pretzels over the whipped cream.
7. Add a small pinch of flaky sea salt on top.
8. Garnish with a brownie piece and pretzel twists.
9. Serve immediately.

SWAPS & NOTES

This frappe is very forgiving, which makes it great for experimenting.

Whole milk gives you the creamiest texture, but 2% works fine too.

If you want it extra rich, swap part of the milk for half-and-half or blend in a scoop of vanilla ice cream as suggested.

That gives it a thicker, milkshake-style finish that feels even more indulgent.

TIPS FOR SUCCESS

The biggest key to success here is balance.

Since brownies can vary in sweetness and richness, taste the blended frappe before pouring it.

If it needs more chocolate, add a little extra syrup.

If it needs more caramel flavor, add another drizzle.

