

Treasure Barrel

Caramel Ribbon Crunch Frappuccino

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 1 cup strongly brewed coffee, cooled
- [ ] 1 cup milk (or oat milk)
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 cups ice cubes

Topping

- [ ] 1/4 cup caramel ribbons
- [ ] 1/2 cup whipped cream
- [ ] Extra caramel ribbons for drizzle

Instructions

1. In a blender, combine cooled coffee, milk, sugar, vanilla, and ice cubes. Blend on high until the mixture is smooth and the ice is finely crushed.
2. Taste and adjust sweetness if needed; add a little more sugar or a splash of extra caramel if you like it richer.
3. Pour the blended coffee into two chilled glasses, leaving space at the top for the whipped cream.
4. Top each glass with a generous swirl of whipped cream, drizzle caramel ribbons over the cream, and sprinkle a few more ribbons on top for crunch.
5. Enjoy immediately, savoring the cool sip followed by the chewy caramel ribbons.

Nutrition per serving

320 kcal	6 g	45 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the coffee is too strong, add a splash more milk to mellow it out.
- For extra indulgence, sprinkle a pinch of sea salt on the caramel drizzle.
- Use freshly cracked ice for the best texture; older ice can become too watery.