

Treasure Barrel

Cinnamon Roll Frappuccino

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

Ingredients

Base

- [ ] 1 cup strong brewed espresso, cooled
- [ ] 1/2 cup milk or oat milk
- [ ] 3 tbsp cinnamon roll syrup
- [ ] 2 cups ice cubes

Topping

- [ ] Whipped cream
- [ ] Ground cinnamon for dusting
- [ ] Optional: caramel drizzle

Instructions

1. Brew a strong cup of espresso and let it cool to room temperature.
2. In a blender, combine the cooled espresso, milk, cinnamon roll syrup, and ice cubes.
3. Blend on high until the mixture is thick, smooth, and frothy.
4. Pour the frappuccino into two tall glasses, leaving space for the topping.
5. Top each glass with a generous swirl of whipped cream, dust with ground cinnamon, and drizzle caramel if desired.

Nutrition per serving

280 kcal	6 g	38 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the blend is too thick, add a splash more milk.
- For extra spice, blend a pinch of nutmeg with the syrup.
- Serve immediately for the best texture.