

Treasure Barrel

Cookies and Cream Frappuccino

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

Ingredients

Base

- [ ] 1 cup cold brew coffee, strong
- [ ] 1 cup milk (or oat milk)
- [ ] 1/2 cup ice cubes
- [ ] 3 tbsp cookies and cream syrup

Finish

- [ ] 2 tbsp crushed chocolate sandwich cookies
- [ ] Whipped cream for topping
- [ ] Additional syrup drizzle (optional)

Instructions

1. Combine cold brew coffee, milk, syrup, and ice in a blender; blend on high until the mixture is smooth and frothy.
2. Taste the blend; if you crave extra sweetness, add a splash more syrup and give it a quick whirl.
3. Pour the frappuccino into tall glasses, then gently stir in the crushed cookies so they float lightly throughout.
4. Top each glass with a generous swirl of whipped cream, drizzle a little more syrup, and sprinkle a pinch of cookie crumbs on top.
5. Serve immediately, enjoy the cool sip, and perhaps pair with a cookies on the side.

Nutrition per serving

290 kcal	8 g	38 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker drink, add a few extra ice cubes or a frozen banana.
- For extra crunch, toast the cookie crumbs lightly in a dry pan before stirring them in.
- Store any leftover coffee and milk mixture in the fridge; re-blend with fresh ice before serving again.