

Treasure Barrel

Starbucks Strawberry Marshmallow Drink

10 min Prep time	**10 min** Total time	**2** Servings
Easy Difficulty	**American** Cuisine	**Beverage** Course

Ingredients

Base

- [ ] 1 cup fresh strawberries, hulled
- [ ] 1 cup oat milk (or any milk)
- [ ] 1 tbsp honey or simple syrup
- [ ] ½ tsp vanilla extract
- [ ] 1 tsp lemon juice

Topping

- [ ] ½ cup marshmallow fluff
- [ ] Ice cubes
- [ ] Extra strawberry slices for garnish

Instructions

1. Wash, hull, and quarter the strawberries; set a few slices aside for garnish.
2. In a blender, combine the strawberries, oat milk, honey, vanilla, and lemon juice. Blend until smooth but still a little textured.
3. Pour the blend into a tall glass over a handful of ice cubes.
4. Spoon marshmallow fluff on top, letting it sit like a soft cloud.
5. Garnish with the reserved strawberry slices and, if you like, a drizzle of honey.

Nutrition per serving

210 kcal	5 g	44 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a cooler drink, use frozen strawberries.
- Adjust sweetness by adding more or less honey.
- For extra fragrance, add a pinch of rose water to the base.