

Treasure Barrel

Starbucks Twix Frappuccino Recipe

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

Ingredients

Base

- [ ] 1 cup strong brewed coffee, cooled
- [ ] 1 cup milk or oat milk
- [ ] 2 tbsp chocolate syrup
- [ ] 2 tbsp caramel sauce
- [ ] 1 cup ice cubes

Topping

- [ ] 1/2 cup whipped cream
- [ ] 2 tbsp caramel sauce (for drizzling)
- [ ] 1 Twix bar, chopped

Instructions

1. In a blender, combine the cooled coffee, milk, chocolate syrup, and caramel sauce.
2. Add the ice cubes and blend on high until smooth and frothy.
3. Pour the frapp into two chilled glasses.
4. Top each with a generous swirl of whipped cream, drizzle extra caramel, and sprinkle the chopped Twix pieces.
5. Serve immediately, enjoying the cold sip while the Twix bits stay pleasantly crunchy.

Nutrition per serving

380 kcal	8 g	48 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra coffee kick, add a shot of espresso.
- If you prefer a thicker drink, increase the ice by a half cup.
- Adjust caramel and chocolate to taste; start with less and add gradually.