

Zucchini Bread Recipes

# Caramel Ribbon Crunch Frappuccino Recipe

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| **10 min**<br>Prep time | **15 min**<br>Cook time | **25 min**<br>Total time |
| **2**<br>Servings | **Medium**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Frappuccino Base

- [ ] 2 shots (about 60 ml) freshly brewed espresso, cooled
- [ ] 1 cup whole milk or plant-based milk
- [ ] 2 tbsp caramel sauce
- [ ] 1 tsp vanilla extract
- [ ] 1-2 tbsp simple syrup (optional, adjust to taste)
- [ ] 1½ cups ice cubes

### Caramel Ribbons

- [ ] ½ cup granulated sugar
- [ ] 2 tbsp unsalted butter
- [ ] ¼ cup heavy cream
- [ ] Pinch of sea salt

### Topping

- [ ] Whipped cream (optional)
- [ ] Extra caramel sauce for drizzling

## Instructions

1. Prepare the caramel ribbons: In a small saucepan melt sugar over medium heat, stirring gently until it turns amber. Add butter, then slowly whisk in heavy cream and a pinch of sea salt. Pour onto a parchment sheet, spread thin, let cool, then break into crunchy ribbons.



2. While the ribbons set, brew two espresso shots and let them cool to room temperature or chill in the fridge.



3. In a blender combine cooled espresso, milk, caramel sauce, vanilla extract, optional simple syrup, and ice cubes. Blend on high for 30-40 seconds until the mixture is smooth and frothy.



4 Pour the frappuccino into two tall glasses, top with whipped cream if using, and sprinkle a generous handful of caramel ribbons over the cream.



5 Finish with a drizzle of caramel sauce and serve immediately, enjoying the contrast of the cold, silky drink and the buttery crunch.



## Nutrition per serving

| 350 kcal | 8 g | 38 g | 14 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the drink is too thick, add a splash more milk or a few extra ice cubes and blend briefly.
- For a dairy-free version, use coconut cream in the ribbons and oat milk in the base.
- The ribbons can be pre-made and stored; they add a delightful texture even after a day.