Zucchini Bread Recipes

Cookies N Cream Frappuccino

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

Ingredients

Base

- [ ] 1 cup cold brew coffee, chilled
- [ ] 1 cup oat milk (or milk of choice)
- [ ] 2 tbsp chocolate syrup
- [ ] 2 tsp simple syrup (optional)
- [ ] 1 cup ice cubes

Cookie Mix-In

- [ ] 1/2 cup crushed chocolate sandwich cookies
- [ ] Whipped cream for topping

Instructions

1. Combine the chilled coffee, oat milk, chocolate syrup, and simple syrup in a blender.

2. Add the ice cubes and blend on high until the mixture is smooth and frothy, about 30 seconds.

3. Taste and adjust sweetness if needed, then gently fold in the crushed cookies, reserving a pinch for garnish.

4. Pour the frappuccino into two chilled glasses, top with a swirl of whipped cream, drizzle extra chocolate syrup, and sprinkle the remaining cookie crumbs on top.

5 Serve immediately, perhaps alongside a cookies plate for an extra treat.

Nutrition per serving

260 kcal	5 g	42 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer chocolate flavor, use dark chocolate syrup.
- If the drink is too thick, add a splash of cold water or extra milk.
- Crush cookies just before adding to keep their texture crisp.