

Plate Dream

Dragon Fruit Frappuccino Recipe

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

Ingredients

Main Ingredients

- [ ] 1 cup dragon fruit puree (about 1 medium fruit)
- [ ] ½ cup cold brew coffee
- [ ] ½ cup milk or plant-based milk
- [ ] 1-2 tbsp honey or agave (adjust to taste)
- [ ] 1 cup ice cubes
- [ ] ¼ tsp vanilla extract (optional)

Garnish

- [ ] Dragon fruit slice
- [ ] A pinch of cocoa powder

Instructions

1. Peel the dragon fruit, scoop out the flesh, and blend until smooth.
2. In the blender, combine the puree, cold brew coffee, milk, honey, vanilla (if using), and a handful of ice.
3. Blend on high until the mixture is thick and frothy, about 30-45 seconds.
4. Taste and adjust sweetness; add more honey if needed, then blend briefly.
5. Pour into chilled glasses, garnish with a dragon fruit slice and a dusting of cocoa.

Nutrition per serving

210 kcal	4 g	38 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the drink becomes too thin, add more ice and blend again.
- For an extra-cold drink, pre-freeze the glass for a few minutes.
- Experiment with a splash of lime juice for a bright contrast.