

Plate Dream

Starbucks Caramel Ribbon Crunch Frappuccino

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

Ingredients

Base

- [ ] 1 cup cold brew coffee
- [ ] 1 cup whole milk (or plant-based)
- [ ] 2 tbsp caramel sauce
- [ ] 1 cup ice

Toppings

- [ ] 2 tbsp caramel ribbon chocolate, chopped
- [ ] Whipped cream (optional)
- [ ] Extra caramel drizzle

Instructions

1. Add cold brew, milk, caramel sauce, and ice to a blender; blend on high until smooth and frothy.
2. Taste and adjust sweetness; if you like it richer, add a drizzle more caramel.
3. Pour the blended mixture into chilled glasses, leaving space for toppings.
4. Gently fold in the caramel ribbon chocolate, then top with whipped cream and a final caramel drizzle.
5. Serve immediately and enjoy the contrast of smooth frappe and crunchy ribbons.

Nutrition per serving

320 kcal	6 g	45 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use a high-speed blender for a silkier texture.
- If the drink is too thick, add a splash of extra milk.
- For an extra festive touch, sprinkle a pinch of sea salt on the caramel drizzle.