



Long Livo

Caramel Ribbon Crunch Frappuccino Recipe

10 min

Prep time

2

Servings

5 min

Cook time

Easy

Difficulty

15 min

Total time

American

Cuisine

Ingredients

Base

- ☐ 1 cup cold brew coffee
- ☐ 3/4 cup milk or oat milk
- ☐ 2 tbsp caramel sauce
- ☐ 1 tsp vanilla extract

- ☐ 1 cup ice cubes

Crunch Topping

- ☐ 1/4 cup sliced almonds
- ☐ 2 tbsp granulated sugar
- ☐ Pinch of sea salt

Instructions

- 1 Warm the caramel sauce just until it flows, then set aside to cool slightly.
- 2 In a skillet, toast the almond slices over medium heat until golden, then sprinkle sugar and a pinch of salt; stir until the sugar caramelizes and the almonds are crunchy.
- 3 Combine cold brew, milk, vanilla, caramel sauce, and ice in a blender; blend for about 30-45 seconds until smooth and frothy.
- 4 Drizzle a thin ribbon of warm caramel inside each chilled glass, then pour the blended frappuccino over the ribbons.
- 5 Top each drink with the toasted almond crunch, and if desired, add an extra drizzle of caramel.

Nutrition per serving

280 kcal

Calories

6 g

Protein

38 g

Carbs

9 g

Fat

Tips & notes

- If you prefer a sweeter drink, add an extra tablespoon of caramel sauce to the blender.
- For a dairy-free version, substitute milk with coconut or almond milk.
- Serve immediately for the best texture; the crunch will soften over time.