



Long Livo

Starbucks Twix Frappuccino Recipe

10 min

Prep time

2

Servings

5 min

Cook time

Easy

Difficulty

15 min

Total time

American

Cuisine

Ingredients

Base

- ☐ 1 cup strong brewed coffee, cooled
- ☐ 1 cup milk (or oat milk)
- ☐ 1 cup ice cubes
- ☐ 2 Twix candy bars, chopped (plus extra for garnish)

- ☐ 2 tbsp caramel sauce

Topping

- ☐ Whipped cream
- ☐ Drizzle of caramel sauce
- ☐ Crushed Twix pieces

Instructions

- 1 Gather all ingredients; brew coffee ahead and let it chill in the refrigerator.
- 2 In a blender, combine the cold coffee, milk, ice, 2 tablespoons of caramel sauce, and half of the chopped Twix bars. Blend on high until smooth and frothy.
- 3 Taste and adjust sweetness if desired, then pour the mixture into two tall glasses.
- 4 Top each glass with a generous swirl of whipped cream, drizzle more caramel, and sprinkle the remaining Twix crumbs on top.
- 5 Serve immediately, enjoying the contrast of cold coffee, creamy milk, and crunchy chocolate.

Nutrition per serving

320 kcal

Calories

6 g

Protein

42 g

Carbs

12 g

Fat

Tips & notes

- For extra chill, freeze the milk for 15 minutes before blending.
- If you prefer a thicker drink, add more ice or a frozen banana.
- Use dark chocolate-covered Twix for a bolder flavor.