

Long Livo

# Starbucks Caramel Ribbon Crunch Frappuccino

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|---|---|---|
| **10 min**<br>Prep time | **5 min**<br>Cook time | **15 min**<br>Total time |
| **2**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Base

- [ ] 1 cup strong brewed coffee, cooled
- [ ] 1 cup milk (whole, oat, or almond)
- [ ] 2 tbsp caramel sauce, plus extra for drizzling
- [ ] 1 tsp vanilla extract
- [ ] 1 cup ice cubes

### Topping

- [ ] 2 tbsp caramel ribbon topping (store-bought or homemade)
- [ ] Optional: whipped cream for extra indulgence

## Instructions

1. In a blender, combine the cooled coffee, milk, caramel sauce, vanilla, and ice.
2. Blend on high for 30-45 seconds until the mixture is smooth and frothy.
3. Pour the blended mixture into two tall glasses, leaving room for the toppings.
4. Drizzle a thin line of caramel sauce over the surface, then sprinkle the caramel ribbon topping evenly.
5. If desired, add a dollop of whipped cream and finish with another drizzle of caramel.

### Nutrition per serving

| 350 kcal | 6 g | 45 g | 12 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Taste the drink before adding extra caramel; you may prefer it less sweet.
- If the ribbons start to soften, add them right before serving for maximum crunch.
- For a dairy-free version, swap milk with oat milk and ensure the caramel sauce is dairy-free.