

Choco Fever Dream

Caramel Ribbon Crunch Frappuccino Recipe

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
- [ ] 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	6 g	38 g	9 g
Calories	Protein	Carbs	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.