

Choco Fever Dream

Starbucks Twix Frappuccino Recipe

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**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	6 g	42 g	12 g
Calories	Protein	Carbs	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.