# SIMPLY



## Ingredients

| -Simply | Vanilla | 1 Frappe | Powder | Ó |
|---------|---------|----------|--------|---|
|---------|---------|----------|--------|---|

| 12oz           | 16oz           | 20oz           |
|----------------|----------------|----------------|
| 2 scoops (50g) | 2 scoops (50g) | 3 scoops (75g) |

#### Simply Strawberry Syrup or

| Simply Sugar Free Strawberry Syrup |                |                  |  |  |
|------------------------------------|----------------|------------------|--|--|
| 12oz                               | 16oz           | 20oz             |  |  |
| 2 pumps (15ml)                     | 2 pumps (15ml) | 3 pumps (22.5ml) |  |  |

#### Milk 📊

| 12oz  | 16oz  | 20oz  |
|-------|-------|-------|
| 120ml | 140ml | 160ml |
| Ice 🖓 |       |       |

Whipped cream 🔊

Simply Strawberry Topping Sauce

Simply Freeze Dried Strawberries 🍅

### Instructions

- 1 Add the vanilla frappe powder, strawberry syrup and milk to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with strawberry sauce and freeze dried strawberries.

