

SIMPLY

# SALTED CARAMEL FRAPPE

## Recipe instructions

### Ingredients

Milk + Simply Vanilla Frappe Powder 

12oz	16oz	20oz
120ml + 2 scoops of frappe powder (50g)	140ml 2 scoops of frappe powder (50g)	160ml 3 scoops of frappe powder (75g)

Alternatively use Simply Liquid Vanilla Frappe 

12oz	16oz	20oz
120ml	140ml	160ml

Simply Salted Caramel Syrup or  
Simply Sugar Free Salted Caramel Syrup 

12oz	16oz	20oz
2 pumps (15ml)	2 pumps (15ml)	3 pumps (22.5ml)

Simply Caramel Sauce 

Simply Diced Caramel 

Whipped cream 

Ice 



### Instructions (using Frappe Powder)

- 1 Add Milk, Vanilla Frappe Powder, Salted Caramel Syrup to a blender
- 2 Add a cup full of ice to blender
- 3 Blend for 30 seconds
- 4 Pour blender contents into cup
- 5 Top with Whipped Cream, Caramel Sauce and Diced Caramel

### Instructions (using Liquid Frappe)

- 1 Fill glass with ice
- 2 Add Caramel Syrup
- 3 Pour Liquid Vanilla Frappe over ice
- 4 Stir
- 5 Top with Whipped Cream, Caramel Sauce and Diced Caramel