

SIMPLY

COCONUT RASPBERRY SWIRL FRAPPE

Recipe instructions

Ingredients

Milk 

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

Simply Vanilla frappe Powder 

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

Simply Raspberry Syrup or Simply Sugar Free 
Raspberry Syrup

| | | |
|----------------|----------------|----------------|
| 12oz | 16oz | 20oz |
| 2 pumps (15ml) | 2 pumps (15ml) | 2 pumps (15ml) |

Simply Coconut Syrup or Simply Sugar Free 
Coconut Syrup

| | | |
|----------------|----------------|----------------|
| 12oz | 16oz | 20oz |
| 1 pump (7.5ml) | 1 pump (7.5ml) | 2 pumps (15ml) |

Simply Raspberry Topping Sauce 

Simply Freeze Dried Raspberries

Whipped cream 

Ice 



Instructions

- 1 Add the milk, Vanilla Frappe Powder, and both flavoured syrups into a blender.
- 2 Add a cup full of ice to the blender and blend for 30 seconds or until smooth.
- 3 Whilst blending, decorate you glass with raspberry topping sauce.
- 4 Pour the blender contents into the glass and top with whipped cream. Decorate with more sauce if desired and freeze dried raspberries.