SIMPLY

Violet FRAPPE

Recipe

Ingredients

Simply Violet Syrup or Simply Sugar Free Violet Syrup

12oz	160z	20oz
2 pumps (15ml)	2 pumps (15ml)	3 pumps (22.5ml)

Simply Vanilla Frappe Powder

12oz	160z	20oz
2 scoops (50g)	2 scoops (50g)	3 scoops (75g)

Milk 🗑

12oz	160z	20oz
120ml	140ml	160ml

Ice 🔗

Whipped cream A

Simply Luxury White Chocolate Topping Sauce 🌀

Simply Sugar Strands 🔰

Instructions

- 1 Add the milk, vanilla frappe powder and violet syrup 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 white chocolate sauce and sugar strands.

