

SIMPLY

Chocolate Crème Brûlée FRAPPE

Recipe

Ingredients

Simply Chocolate Frappe Powder 🥄

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

Simply Crème Brûlée Syrup 🍷

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

Milk 🥛

Ice 🧊

Whipped cream 🍷

Simply Luxury Milk Chocolate Topping Sauce 🍷

Simply Milk Chocolate Curls 🍷

Instructions

- 1 Add the milk, chocolate frappe powder and crème brûlée 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 chocolate sauce, chocolate curls and any Easter-themed sweets or chocolates of your choosing.

