

SIMPLY

Caramel FRAPPE Recipe

Ingredients

Simply Toffee Frappe Powder 

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

Simply Caramel Syrup or
Simply Sugar Free Caramel 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 Caramel Topping Sauce 

Simply Diced Caramel Pieces 

Instructions

- 1 Add the toffee frappe powder, caramel 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 caramel sauce and diced caramel.

