

SIMPLY

Salted Caramel Pumpkin Spice FRAPPE Recipe

Ingredients

Simply Pumpkin Spice Syrup or Simply Sugar Free Pumpkin Spice Syrup 🍷

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

Simply Salted Caramel Syrup or Simply Sugar Free Salted Caramel Syrup 🍷

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

Simply Vanilla Frappe Powder 🍷

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

Milk 🥛

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

Ice 🧊

Whipped cream 🍌

Simply Salted Caramel Topping Sauce 🍷

Simply Diced Caramel Pieces 🍷

Instructions

- 1 Add the syrups, vanilla frappe powder 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 salted caramel sauce and diced caramel.

