SIMPLY

Salted Caramel Pumpkin Spice FRAPPE

Recipe

Ingredients

Simply Pumpkin Spice Syrup or Simply Sugar Free Pumpkin Spice Syrup

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

Simply Salted Caramel Syrup or Simply Sugar Free Salted Caramel 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 ())

Simply Maple Syrup Topping Sauce

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.

