

SIMPLY

Gingerbread FRAPPE Recipe

Ingredients

Simply Gingerbread Syrup or Simply Sugar Free
Gingerbread Syrup 🍷

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

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 Maple Syrup Topping Sauce or Simply
Speculoos Topping Sauce 🍯

Cinamon 🌿

Instructions

- 1 Add the gingerbread syrup, 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 your sauce of choice and a dusting of cinamon.

