



Caramel Macchiato Frappe

Now this is how you jazz up your cup. Our chilly and refreshing Caramel Macchiato Frappe recipe combines the balanced taste of **Folgers®** instant coffee with the sweet, rich flavors of chocolate and caramel. Try it and treat yourself — again and again and again.

Prep Time **Cook Time** **Serves** **Difficulty**
7 mins N/A 1 Easy

Ingredients

- 1 rounded teaspoon
Classic Roast Instant Coffee
- -OR-
- 1 rounded teaspoon
Instant Iced Coffee
- -OR-
- 1 rounded teaspoon
Classic Decaf Instant Coffee
- 1 tablespoon cold or room temperature water
- 1/3 cup chocolate milk
- 2 tablespoons Smucker’s® Sundae Syrup™ Caramel Flavored Syrup, plus a little extra for garnish
- Drizzle Caramel Flavored Syrup
- 1/4 teaspoon vanilla extract
- 6 to 7 ice cubes
- (Optional) Whipped Cream or cold foam
- (Optional) Sweetener

Directions

Step 1: Make instant coffee

DISSOLVE instant coffee in cold or room temperature water.

Step 2: Blend ingredients

ADD coffee, chocolate milk, caramel topping, vanilla, and ice cubes to a blender container. Add sweetener, if you like. Cover and blend until slushy.

Step 3: Pour and finish

POUR into a glass and sip away. Or, top with whipped cream or cold foam and drizzle with additional caramel topping.

Images

