

July Recipe

Cloned Frappuccino by Starbucks

Recipe courtesy of Todd Wilbur of TopSecretRecipes.com

" It was in 1995 that Starbucks stores started selling this frozen drink, one of the company's most successful new products. The Frappuccino is blended with strong coffee, sugar, a dairy base, and ice. Each one is made to order and each one is guaranteed to give you a throbbing brain freeze if you sip too hard. The drinks come in several different varieties, the most popular of which I've cloned here for your frontal lobe-pounding, caffeine-buzzing pleasure.

Make double-strength coffee by measuring 2 tablespoons of ground coffee per cup (serving) in your coffee maker. The clone will be even more authentic if you use Starbucks beans and grind them yourself just before brewing. Here now is an improved version of the recipe that was first posted here on this site, plus the new addition of a mocha version of one of world's coolest cold coffee drinks.."
~ Todd Wilbur



Ingredients:

3/4 cup double-strength coffee, cold
1 cup low-fat milk
3 tablespoons granulated sugar
2 cups ice

Directions:

1. Make double-strength coffee by brewing with twice the coffee required by your coffee maker. That should be two (2) tablespoons of ground coffee per each cup of coffee. Chill before using.
2. To make the drink, combine all ingredients in a blender and blend on high speed until ice is crushed and drink is smooth. Pour into two 16-ounce glasses, and serve with a straw.

Makes 2 "grande" drinks.

Caramel

For this version, add 3 tablespoons of caramel topping to the original recipe above and prepare as described. Top each glass with whipped cream and drizzle additional caramel over the whipped cream.

Mocha

For this version, add 3 tablespoons Hershey's chocolate syrup to the original recipe and prepare as described. Top each glass with whipped cream if desired.

This recipe brought to you by Mariskas Jewelry Designs (<http://www.mariskasdesigns.com>)

