

Bite Spoon

Cookies N Cream Frappuccino

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup strong brewed coffee, chilled
- [ ] 1/2 cup milk or almond milk
- [ ] 1/2 cup ice cubes
- [ ] 1/4 cup crushed chocolate sandwich cookies
- [ ] 2 tbsp sweetener (honey, sugar, or simple syrup)
- [ ] 1/2 tsp vanilla extract

For the Topping

- [ ] Whipped cream
- [ ] Extra crushed cookies for garnish

Instructions

1. Start by chilling your coffee; pour it into the blender with milk, sweetener, and vanilla. I mean, this is the base that carries the flavor.
2. Add ice cubes gradually, blending on medium speed until the mixture is thick and frosty.
3. Stir in the crushed cookies, then give a quick pulse to keep some texture, not all dissolved.
4. Pour into chilled glasses, crown with whipped cream, and sprinkle remaining cookie crumbs on top.
5. Enjoy immediately, maybe with a side of cookies for extra indulgence.

Nutrition per serving

210 kcal	5 g	32 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the blend is too thin, add a few more ice cubes.
- Adjust sweetness after tasting; cookies already add sugar.
- For extra chill, freeze the glass for 10 minutes before serving.