

Bite Spoon

Starbucks Caramel Ribbon Crunch Frappuccino

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

Ingredients

Base

- [ ] 1 cup strong brewed coffee, cooled
- [ ] 1 cup milk (whole, oat, or almond)
- [ ] 2 tbsp caramel sauce, plus extra for drizzling
- [ ] 1 tsp vanilla extract
- [ ] 1 cup ice cubes

Topping

- [ ] 2 tbsp caramel ribbon topping (store-bought or homemade)
- [ ] Optional: whipped cream for extra indulgence

Instructions

1. In a blender, combine the cooled coffee, milk, caramel sauce, vanilla, and ice.
2. Blend on high for 30-45 seconds until the mixture is smooth and frothy.
3. Pour the blended mixture into two tall glasses, leaving room for the toppings.
4. Drizzle a thin line of caramel sauce over the surface, then sprinkle the caramel ribbon topping evenly.
5. If desired, add a dollop of whipped cream and finish with another drizzle of caramel.

Nutrition per serving

350 kcal Calories	**6 g** Protein	**45 g** Carbs	**12 g** Fat

Tips & notes

- Taste the drink before adding extra caramel; you may prefer it less sweet.
- If the ribbons start to soften, add them right before serving for maximum crunch.
- For a dairy-free version, swap milk with oat milk and ensure the caramel sauce is dairy-free.