

Bite Spoon

# Starbucks Iced White Chocolate Mocha Recipe

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| **10 min**<br>Prep time | **10 min**<br>Total time | **2**<br>Servings |
| **Easy**<br>Difficulty | **American**<br>Cuisine | **Beverage**<br>Course |

## Ingredients

### Base

- [ ] 1 cup cold brew coffee
- [ ] 1/3 cup white chocolate syrup
- [ ] 1/2 cup milk or oat milk
- [ ] 1/2 tsp vanilla extract
- [ ] 1 cup ice cubes

### Optional Toppings

- [ ] Whipped cream
- [ ] Extra white chocolate drizzle
- [ ] Pinch of sea salt

## Instructions

1. Fill a shaker halfway with ice cubes; this keeps the drink frothy without watering it down.
2. Add cold brew coffee, white chocolate syrup, milk, and vanilla extract into the shaker.
3. Shake vigorously for about 15 seconds until the mixture is cold and slightly frothy.
4. Pour into a tall glass, top with whipped cream if desired, and finish with an extra drizzle of white chocolate syrup.
5. Enjoy immediately, perhaps alongside a slice of cinnamon roll frappuccino frappuccino for a treat.

### Nutrition per serving

| 260 kcal | 6 g | 34 g | 8 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the drink feels too thick, add a splash of cold water or extra milk.
- Taste before serving; adjust sweetness with more or less syrup.
- A pinch of sea salt can enhance the chocolate flavor.