TATUA
Specialised Dairy

Caramel Frappe

Ingredients

1 cup ice cubes
2 shots espresso, or 1/3 cup strong brewed coffee, cooled
1/2 cup milk, or unsweetened almond milk (for keto), cold
3 Tbsp caramel syrup (sugar free caramel syrup for keto)
Tatua Unsweetened Dairy Whip
Caramel sauce for edges and topping (sugar free caramel syrup for keto)
Crushed hokey pokey for topping (optional)

Method

1. Blend ice cubes, espresso or coffee, milk and caramel syrup in a blender on high until smooth.
2. Drizzle caramel sauce around the inside rim of a tall glass.
3. Pour caramel frappe into glass and top with a generous amount of Tatua Unsweetened Dairy Whip.
4. Drizzle over more caramel sauce, and optional crushed hokey pokey. Enjoy immediately!

Note: for low carb/keto variation use the ingredients indicated and omit hokey pokey.

Makes 1 Tall or 2 Small Glasses

Please consider the environment before printing this recipe