

SIMPLY

Salted Caramel FRAPPE Recipe

Ingredients

Simply Vanilla Frappe Powder 

12oz	16oz	20oz
2 scoops (50g)	2 scoops (50g)	3 scoops (75g)

Simply Salted Caramel Syrup 

12oz	16oz	20oz
2 pumps (15ml)	2 pumps (15ml)	3 pumps (22.5ml)

Milk 

12oz	16oz	20oz
120ml	140ml	160ml

Ice 

Whipped cream 

Simply Salted Caramel Topping Sauce 

Simply Diced Caramel Pieces 

Instructions

- 1 Add the milk, vanilla frappe powder and salted caramel syrup to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with salted caramel topping sauce and diced caramel toppings.



Simply Vanilla
Frappe Powder

HT819

Simply Salted
Caramel Syrup

HW368

Simply Salted Caramel
Topping Sauce

HT851

Simply Diced
Caramel Pieces

HT861