

Salted Caramel Frappuccino

A yummy and decadent salted caramel Frappuccino like you have never tasted before. Super refreshing and easy to make.

Serves 1 | Prep time: 10 minutes

Ingredients

- ½ cup brewed espresso, cold
- 2 tablespoons caramel sauce
- Pinch of salt
- ½ cup milk
- Ice cubes for serving
- ¼ cup heavy whipping cream
- 1 teaspoon powdered sugar

Directions

1. Add the whipping cream and powdered sugar to a bowl and whip them with a hand mixer until stiff peaks form.
2. Combine the espresso, caramel sauce, salt, and milk in a big glass.
3. Add the ice cubes and mix thoroughly.
4. Decorate the top of the glass with the whipped cream.
5. Drizzle some extra caramel sauce on top.

Nutrition (per serving)

Calories 279, fat 13.7 g, carbs 36.4 g, sugar 8 g,
Protein 5.4 g, sodium 371 mg

Recipe from Sarah Spencer's cookbook *Coffee Recipes Hot and Cold Coffee and Espresso Beverages to Make at Home*. Click on the cover or [here](#) to learn more



COFFEE RECIPES

HOT AND COLD COFFEE AND ESPRESSO
BEVERAGES TO MAKE AT HOME

SARAH SPENCER