

# Starbucks Vanilya Frappuccino

Make the perfect homemade Starbucks Vanilla Frappuccino with just 5 ingredients. Creamy, icy, and delicious in under 5 minutes!

5 min

HAZIRLIK

5 min

TOPLAM

2

PORSIYON

Easy

ZORLUK

Starbucks Vanilya Frappuccino

## Malzemeler

- 1 espresso coffee
- 3 cup almond milk
- 2 tbsp ice cream
- 2 tbsp granulated sugar
- 1 scoop whipped cream

## Yapılış

- Prepare the base**

Add 3 cups of ice cubes to a blender along with 2 tablespoons of vanilla syrup and 2 tablespoons of sugar.
- Pour in cold milk and cooled strong coffee or espresso, ensuring all ingredients are chilled for the best texture.**
- Blend the frappuccino**

Secure the blender lid tightly and blend on high speed for 45-60 seconds until the mixture is completely smooth and no ice chunks remain.
- Stop the blender and check the consistency - the mixture should be thick but pourable, similar to a milkshake.**
- Serve**

Pour the frappuccino immediately into 2 tall glasses, dividing evenly between them.
- Top each glass with 1 scoop of whipped cream and drizzle with additional vanilla syrup if desired.**

## İpuçları

Use crushed ice instead of ice cubes for the smoothest texture. Place ice cubes in a sealed bag and crush with a rolling pin or meat tenderizer if your blender struggles with whole cubes.

Brew espresso double-strength and let it cool completely before blending. Hot coffee will melt the ice and create a watery, thin consistency that lacks the signature frappuccino texture.

Add ingredients to your blender in order: ice first, then cold liquids, then syrups. This helps the blender blades work more efficiently and creates a smoother final product.

For extra richness, replace 2 tablespoons of milk with heavy cream. This creates a more indulgent texture that closely mimics the commercial version.

Make vanilla simple syrup by heating equal parts sugar and water with vanilla extract for a more authentic flavor than using vanilla extract alone.

Blend on high speed for 45-60 seconds until completely smooth. Under-blending leaves ice chunks, while over-blending can make the drink too thin.

Serve immediately in pre-chilled glasses for the best temperature and texture. The drink will separate and lose its creamy consistency if left sitting.

For a stronger vanilla flavor, use both vanilla syrup and a few drops of pure vanilla extract. Start with small amounts and adjust to taste.