

# Starbucks Vanilla Frappuccino

Make Starbucks Vanilla Frappuccino at home in 5 minutes! Creamy coffee drink with ice, espresso, and vanilla - perfect copycat recipe.

5 min

PREP

5 min

TOTAL

2

SERVINGS

Easy

DIFFICULTY

## Ingredients

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

## Instructions

### 1 Prepare the base

Add 3 cups of ice cubes to a high-powered blender. Pulse 3-4 times to break up the ice into smaller chunks, but don't completely crush it.

2 Pour in 1/2 cup cold double-strength espresso or concentrated coffee and 1/2 cup whole milk.

3 Add 2 tablespoons vanilla syrup and 2 tablespoons granulated sugar to the blender.

4 Blend on high speed for 45-60 seconds until the mixture is completely smooth and frothy with no ice chunks remaining.

### 5 Serve

Pour the frappuccino into two large chilled glasses, filling them about 3/4 full.

6 Top each glass with 1 scoop of whipped cream, creating a generous dome on top.

7 Serve immediately with wide straws to prevent the drink from separating.

## Tips

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Use cold, double-strength coffee or espresso to prevent ice from melting and watering down your drink. Hot coffee will destroy the frozen texture completely.

Crush ice cubes in a zip-top bag with a rolling pin before blending for smoother, more even texture. Large ice cubes can create chunky, uneven results.

Blend ingredients in order: ice first, then liquids, then syrups. This creates better circulation and ensures even mixing without overworking your blender.

Taste and adjust sweetness before serving, as ice slightly dilutes flavors. Add vanilla syrup gradually to reach your preferred sweetness level.

For extra richness, substitute half-and-half for regular milk, or add a tablespoon of vanilla ice cream during blending for coffeehouse-quality creaminess.

Serve immediately in chilled glasses with wide straws. The drink will separate quickly, so enjoy it fresh for the best texture and temperature.

Pre-chill all ingredients, including milk and syrups, to maintain the frozen consistency longer and prevent premature melting.

Use a high-powered blender for professional results. If your blender struggles with ice, let it rest between pulses to prevent overheating the motor.