

Homemade Mocha Frappuccino

A cool and creamy mocha frappuccino that takes just minutes to make! Includes instructions for a dry mix (just add milk)!

Yield:

1 large serving (2 1/2 cups)

Ingredients:

2 cups milk*

2 tablespoons Dutch process baking cocoa (unsweetened)**

1 tablespoon instant coffee granules

2 tablespoons sugar or other sweetener (we use granulated xylitol)

Optional ingredients: See additional notes below

Instructions:

1. Pour milk in a blender.

2. Add remaining ingredients and blend first on low and then on high

for 1-2 minutes, until ingredients look uniform and combined.

(A longer

blending time will make a more frothy drink.)

3. Pour into a glass and serve!

Using 2 cups of milk will make about 2.5-3 cups of frappuccino after

blending. Since it uses baking cocoa, the cocoa does tend to fall to the

bottom of the drink after a bit. We use a straw to stir/drink.

You can also make this ahead and store in the fridge in a bottle/jar with a lid. Shake briefly before drinking. □



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This recipe is from Tammy's Recipes.