

How To Make Starbucks Mocha Frappuccino at Home [Copycat Recipe]

**Prep
time**

5 mins

**Total
time**

5 mins

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Serves: 1



Ingredients

Print

- 2 shots espresso, chilled (or 80ml strongly brewed coffee)
- $\frac{1}{3}$ cup milk (80ml)
- 1 tablespoon granulated sugar (8.3g)
- 1 cup ice cubes, large
- 2 tablespoons chocolate syrup (30ml)
- To serve: Whipped cream, Chocolate syrup

Instructions

1. In a blender, add 1 cup of ice cubes, and add $\frac{1}{3}$ cup of chilled espresso. Today I used Nespresso Roma capsules but strongly brewed coffee works as well. Just make sure your coffee is chilled.
2. Add in $\frac{1}{3}$ cup of milk (any milk you want: full-fat, low-fat, soy milk, etc), 1 tablespoon of granulated sugar, and 2 tablespoons of chocolate syrup.
3. Blend for about 30 seconds, or until smooth.

