

Helergon Kitchen

Starbucks Twix Frap

A velvety coffee-chocolate-caramel frappe topped with whipped cream and crunchy Twix bits.

15 min Prep time	**5 min** Cook time	**20 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 1 cup strong brewed coffee, chilled
- [ ] 1 cup whole milk (or oat milk)
- [ ] 1/2 cup ice cubes
- [ ] 3 Tbsp chocolate syrup
- [ ] 2 Tbsp caramel sauce

Topping

- [ ] 1/2 cup whipped cream
- [ ] 2 Twix bars, broken into pieces
- [ ] Extra chocolate syrup for drizzling
- [ ] Extra caramel sauce for swirling

Instructions

1. In a blender, combine the chilled coffee, milk, chocolate syrup, caramel sauce, and ice. Blend on high for 30 seconds until smooth and frothy.
2. Taste and adjust sweetness with a little more caramel if desired, then give it a quick pulse.
3. Pour the mixture into two tall glasses, leaving space for the topping.
4. Top each glass with a generous swirl of whipped cream, then drizzle chocolate syrup and caramel over the cream.
5. Scatter the broken Twix pieces over the whipped cream, press gently so some melt into the surface, and serve immediately.

Nutrition per serving

420 kcal	8 g	55 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker drink, add a few more ice cubes.
- For a richer flavor, substitute half the milk with heavy cream.
- Leftover Twix crumbs can be stored in an airtight container for future toppings.