



Caffè di Artisan

Salted Caramel Frappuccino

Serves: 1

Ingredients:

- 1 cup Ice cubes
- 2 Caffè di Artisan coffee pods
- 3/4 cup cold milk
- 2 tablespoons salted caramel sauce
- 3 tablespoons sugar syrup or sugar to taste

For Garnish:

- Whipped cream
- Salted Caramel Sauce

Directions:

Blend all the ingredients until frothy. Pour into a serving glass. Top with whipped cream and drizzle some salted caramel sauce.

Notes:

Sugar syrup is great for cold coffees, and it keeps well in the refrigerator. To make simple syrup, Add 1 cup of sugar and cup of water to a saucepan and simmer for 10 minutes until slightly thick. Once cool, store it in an airtight glass jar.



You can use any Caffè di Artisan Luxury Coffee Variants to make these recipes