



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

HOMEMADE CARAMEL FRAPPUCCINO

½ cup strong coffee, cooled to room temperature **OR** 2 shots of espresso, cooled

½ cup milk, or dairy free milk of your choice

2 cups ice cubes

2 tablespoons liquid honey

¼ cup caramel sauce

Whipped cream and caramel sauce for garnish, optional

1. Add the coffee, milk, ice cubes, honey and caramel sauce to your blender and blend on medium speed until creamy and smooth.
2. Enjoy in your favorite glass or travel tumbler with a straw. Top with whipped cream and a drizzle of caramel sauce, if desired.

Makes 1 serving.

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