

SIMPLY

Speculoos FRAPPE

Recipe

Ingredients

Simply Speculoos Caramelised Biscuit Syrup 🍷

12oz	16oz	20oz
2 pumps (15ml)	2 pumps (15ml)	3 pumps (22.5ml)

Simply Vanilla Frappe Powder 🥄

12oz	16oz	20oz
2 scoops (50g)	2 scoops (50g)	3 scoops (75g)

Milk 🥛

12oz	16oz	20oz
120ml	140ml	160ml

Ice 🧊

Whipped cream 🍌

Simply Caramel Topping Sauce 🍯

Simply Biscuit Crumb 🍪

Instructions

- 1 Add the milk, vanilla frappe powder, speculoos syrup and a scoop of biscuit crumb to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with caramel topping sauce and biscuit crumb.



Simply Vanilla
Frappe Powder

HT819

Simply Speculoos
Caramelised Biscuit Syrup

HW369

Simply Caramel
Topping Sauce

HT844

Simply Biscuit Crumb

HT871