

TWIX® Coffee Frappé **RECIPE**

TWIX® Coffee Frappé



Time 10 min Ingredients

7 items

Makes

8 servings

This icy TWIX® blended coffee is a fun and tasty treat that will beat the summer heat. **SHARE**

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Ingredients

- 750ml of strong brewed espresso or strong brewed coffee, chilled
- 360ml of 2% milk
- 50g of granulated sugar
- 2 TWIX® bars, chopped and divided
- 32 ice cubes
- 120g of 35% heavy cream, whipped

• 3 tbsp caramel sauce

Instructions

1. 1

In a blender, combine espresso, milk, sugar, half of the chopped TWIX® and ice until smooth.

2. 2

Divide it between among 8 glasses.

3. 3

Top with whipped cream and the remaining chopped TWIX®, and drizzle with caramel sauce.

4. 4

Tip: For an extra-strong frappé, freeze regular brewed coffee in ice cube trays and use these as ice cubes.

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TWIX® Apple Pie Bars

Cooking time

1.5 hours

Ingredients

12 items

SEE DETAILS

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TWIX® Dulce de Leche Brownies

Cooking time

1 hour

Ingredients

10 items

SEE DETAILS



TWIX® Granola Bars

Cooking time

1.5 hours

Ingredients

13 items

SEE DETAILS

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