



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.

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. In a blender, combine espresso, milk, sugar, half of the chopped TWIX® and ice until smooth.
2. Divide it between among 8 glasses.
3. Top with whipped cream and the remaining chopped TWIX®, and drizzle with caramel sauce.
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



TWIX® Dulce de Leche Brownies

Cooking time

1 hour

Ingredients

10 items



TWIX® Granola Bars

Cooking time

1.5 hours

Ingredients

13 items

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