

# ★ RECREATING ★ STARBUCKS RECIPES

## STARBUCKS GREEN TEA FRAPPUCCINO

### Ingredients

- 1 teaspoon matcha green tea powder
- 1/4 cup heavy whipping cream, cold
- 1/4 cup water, cold
- 1 1/2 cup ice
- 3 tablespoons homemade vanilla simple syrup

Put all of the ingredients into a blender and blend until smooth.

### For the Homemade Simple Syrup:

- 1 cup water
- 1 cup sugar
- 2 teaspoons vanilla extract

Combine the water and sugar in a pan. Bring to a boil and cook until the sugar has dissolved, stirring frequently. Cool and stir in the vanilla extract.



### Ingredients

- 3/4 cup strong coffee
- 2 tablespoons caramel ice cream topping
- 3 tablespoons (1 packet) hot cocoa powder
- Pinch of kosher salt or sea salt
- 1/2 cup whole milk or half and half
- Whipped cream and caramel sauce for topping

Combine caramel topping, cocoa powder, and sea salt in a mug. Pour strong coffee into mug and stir well. Steam milk or heat it in the microwave for 45 seconds, then add to coffee. Stir and add more caramel, cocoa or salt to taste.

## SALTED CARAMEL MOCHA

## STARBUCKS CARAMEL CREME BRULEE LATTE

### Ingredients

- 3/4 cup strong coffee or one shot espresso
- 3/4 cup milk
- 2 1/2 tablespoons vanilla syrup
- 2 tablespoons caramel ice cream topping
- Whipped cream and candied caramel bits for topping

Line the inside of a mug with the caramel ice cream topping. Brew coffee or espresso and pour into the prepared mug. Add the vanilla syrup and stir well. Steam milk or microwave for about 45 seconds in the microwave. Then pour milk into the mug. Top with whipped cream and caramel pieces (optional) and serve.

### For the Vanilla Syrup:

- 1/2 cup cup + 1 tablespoon water
- 1/2 cup granulated sugar
- 1 tablespoon brown sugar
- 1/2 tablespoon vanilla extract

Combine water, granulated sugar, and brown sugar in a small saucepan over medium heat. Bring to a boil and allow to boil for 10-15 minutes. Remove the syrup from heat and allow to cool to room temperature. Then stir in the vanilla extract.

