



Frappes Made Easy

MR. COFFEE®

café
frappe



A close-up photograph of a woman's face, smiling and holding a glass of coffee with whipped cream and caramel drizzle. The image is warm and inviting, with soft lighting. The woman has light-colored eyes and is looking directly at the camera. The coffee is in a clear glass, and the whipped cream is topped with a drizzle of caramel sauce. The background is blurred, focusing attention on the woman and her drink.

{ Make frappes your way with Café Frappe }



Just what is a Frappe anyway?

A Frappe is really any sort of icy, blended drink. It's usually made with coffee, but there are no hard and fast rules when it comes to the ingredients. A Frappe can be wildly imaginative, wonderfully exotic, thoroughly classic, or somewhere in between.

This book is a great starting point to get your creative juices — and icy Frappes — flowing. You'll find recipes that call for butterscotch-caramel and espresso, ice cream and bananas, chocolate syrup and coffee liqueur, honey and green tea, and plenty more. Better yet, you'll find the inspiration to create Frappes your way.

It's literally as easy as 1, 2, 3.

First, select a favorite coffee. A ground dark roast or a rich espresso works best for our recipes, but the choice is entirely yours. If you prefer a more robust taste, add more coffee than the recipe calls for. You can also substitute decaf. Either way, just add it with water to the brewer on your Mr. Coffee® Café Frappe.

Second, put the ingredients into the blender jar. This is where you can get really creative. The only constant is the ice cubes; the rest is whatever suits your fancy. Think big and go for it.

Third, hit the Frappe button and enjoy!

Instant Gratification.



{ Coffee Frappes }

Go ahead, indulge. These thick, tasty drinks will perk you up, ravish your sweet tooth, and whip your taste buds into a frenzy. They can even be made with decaf for those who prefer the taste without the jitter.



Classic Mocha Frappe

For chocolate-lovers who like mucho mocha

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
2 tablespoons sugar
3 tablespoons chocolate syrup
1/4 cup whole or other milk



Cappuccino Frappe

A hip twist on the classic Cappuccino

Coffee & water in brewer:

5 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
2 to 3 tablespoons sugar
1/2 cup whole or other milk

Vanilla Cappuccino Frappe

So flavorful, it's anything but vanilla

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
3 tablespoons sugar
3/4 teaspoon vanilla extract
1/4 cup whole or other milk

Caramel Cappuccino Frappe

Who says caramel always sticks to your teeth?

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
1/3 cup butterscotch-caramel dessert topping
1/2 teaspoon vanilla extract
1/4 cup whole or other milk

Chocolate Caramel Swirl Frappe

This one's absolutely out of this world

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
1/3 cup butterscotch-caramel dessert topping
3 tablespoons chocolate syrup
1/4 teaspoon vanilla extract
1/4 cup whole or other milk



Chocolate Chip Mocha Frappe

A chip off the ol' java, it's super-chocolately

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
2 tablespoons sugar
2 tablespoons chocolate chips
1 tablespoon chocolate syrup
1/4 cup whole or other milk

Mayan Mocha Frappe

Proof that the Mayans were highly civilized

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
3 tablespoons sugar
2 tablespoons unsweetened cocoa powder
1/8 teaspoon ground cinnamon
Small pinch ground red pepper (optional)
1/4 cup evaporated or whole milk

Raspberry Truffle Cappuccino Frappe

Not just good, it's berry, berry good

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
1/2 cup fresh raspberries
1/3 cup chocolate syrup
3 tablespoons sugar
1/2 teaspoon vanilla extract
1/4 cup whole or other milk



White Chocolate Mocha Frappe

Everything else pales in comparison

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
2 tablespoons sugar
1/4 cup whole or other milk
3 tablespoons sweetened condensed milk
1 tablespoon white chocolate flavored syrup (such as Torani)



MAKES 1 LARGE OR 2 MEDIUM SERVINGS



{ Coffee and Ice Cream Frappes }

Think of these Coffee and Ice Cream Frappes as liquid desserts — a blast of caffeine and a hearty burst of sweetness. Thanks to the ice cream, they're nice and thick. With the other ingredients blended in, they're downright delicious.



Mississippi Mud Pie Frappe

A winner, no matter how you slice it

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso

1/2 cup water

Place ingredients in blender jar in this order:

1 cup ice cubes (7 to 8 each)

1 1/2 cups (about 3 scoops) cookies and cream ice cream

1 tablespoon chocolate syrup

1/4 cup milk



Banana Split Mocha Frappe

So delicious, you won't want to split it

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

1 cup ice cubes (7 to 8 each)
1 1/2 cups (about 3 scoops) vanilla ice cream
1/2 medium banana, peeled and sliced
1 tablespoon chocolate syrup
1/4 cup milk

Frappe Affogato

“Affogato” is Italian, probably for “yummy”

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

1 cup ice cubes (7 to 8 each)
1 1/2 cups (about 3 scoops) vanilla ice cream
1/4 cup milk



{ Alcoholic Coffee Frappes }

Be your own bartender by whipping up Alcoholic Coffee Frappes like the pros. There's nothing like a shot of liqueur mixed with robust coffee to liven your spirits. With your own frappe maker there's no such thing as last call.



Mexican Coffee Frappe

Like a piñata, it's full of tasty surprises

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso

1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)

1/8 teaspoon ground cinnamon

2 tablespoons chocolate syrup

1/4 cup (2 ounces) Kahlúa coffee liqueur

2 tablespoons (1 ounce) tequila

2 tablespoons heavy cream



Black Russian Frappe

The cold drink that thawed the Cold War

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
1/4 cup heavy cream
1/4 cup (2 ounces) Kahlúa coffee liqueur
2 tablespoons (1 ounce) vodka

Irish Cream Cappuccino Frappe

A real taste of Ireland, and that's not blarney

Coffee & water in brewer:

3 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
2 tablespoons sugar
1/4 cup heavy cream
1/4 cup (2 ounces) Baileys Original Irish Cream liqueur
1 tablespoon (1/2 ounce) vodka

Tiramisu Frappe

Have your cake and drink it, too

Coffee & water in brewer:

4 tablespoons ground dark roast coffee or espresso
1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)
2 tablespoons chocolate syrup
1/4 teaspoon vanilla extract
1/4 cup heavy cream
1/4 cup (2 ounces) rum



{ Tea Frappes }

Enjoy all the flavor of tea without having to stick out your pinkie, or wait until four o'clock in the afternoon. These

Tea Frappes are tasty any time of the day. We think they make an ideal Summer drink too... Tealicious!



Green Tea Frappe

Being healthy never tasted so good

Coffee & water in brewer:

3 green tea bags

1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)

2 tablespoons sugar

2 tablespoons honey

1/2 teaspoon vanilla extract

1/2 cup half-and-half or milk



Chai Frappe

Its roots are Indian, its flavor exotic

Tea & water in brewer:

4 chai tea bags

1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)

4 to 5 tablespoons sugar

1/2 cup regular or soy milk

Creamy Orange & Green Tea Frappe

The citrus keeps your outlook sunny

Tea & water in brewer:

4 green tea bags

1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)

1/3 cup sugar

One-fourth of 12-ounce can (scant 1/2 cup) frozen orange juice concentrate, slightly thawed

1/2 cup whole or other milk

Alcoholic Tea Frappe:

Tropical Tea Frappe

A touch of alcohol brings the tropics to life

Tea & water in brewer:

3 green tea bags

1/2 cup water

Place ingredients in blender jar in this order:

2 cups ice cubes (14 to 17 each)

2 tablespoons cream of coconut

1/4 cup pineapple juice

1/4 cup (2 ounces) Midori liqueur

2 tablespoons (1 ounce) vodka



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