



## Ingredients

- 3 cups milk
- 1/2 cup heavy cream
- 2 shots Pop's Coffee Espresso Italiano, chilled
- 1/2 cup simple syrup\*
- Crumbled biscotti cookies for garnish

## Simple syrup\*

- 1/2 cup water
- 1 cup sugar

# Espresso Frappe

## Directions

- Mix the milk and cream in a 9 by 13-inch glass baking pan and put it in the freezer for 2 to 3 hours. Every 30 minutes, scrape the ice that forms with a fork to create a soft, icy mixture.
- In a blender, combine the icy milk-and-cream mixture with the espresso and simple syrup. Blend until smooth. Spoon into glasses and top with the crumbled cookies.

\*Simple syrup: In a saucepan, combine water and sugar over medium heat. Bring to a boil, reduce heat and simmer for 5 minutes, stirring occasionally, until the sugar has dissolved. Take pan off heat and cool the syrup. Any extra cooled syrup can be stored in an airtight container in the refrigerator for up 1 month.



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