

# Cleo Coyle's Frozen Coffee Frappé

## Iced Vanilla Latte or Iced Mocha

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

**Serves:** This recipe will make one 8-ounce serving. For a larger drink, or to serve more people, you can easily double, triple, or quadruple it.

### Ingredients:

- 1/3 cup brewed coffee or espresso (4 coffee ice cubes)
- 1/3 cup milk (low fat is fine)
- 2 teaspoons sugar (or more if you like your drinks sweeter)
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon unsweetened cocoa powder (for a mocha)
- whipped cream (optional)

**Step 1:** Fill an ice cube tray with brewed coffee or espresso and freeze. (Let the coffee come to room temperature before filling the tray.)

**Step 2:** Remove four coffee ice cubes (per 8-ounce serving) and place in blender with milk, sugar, vanilla extract, and (optional) cocoa for an iced mocha.

**Step 3:** Pulse the blender to chop the coffee ice cubes into fine particles. You can create a very icy drink with small ice chips (like a frozen margarita) or run the blender full speed until the mixture is completely liquefied yet still cold and frothy. The drink is delicious either way. To finish, pour this frosty refresher into a glass mug, top with whipped cream and...



Drink with joy!

~ Cleo Coyle, author of [The Coffeehouse Mysteries](#)

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