

Mocha Coconut Frappuccino

Makes: 2 servings

Total Time: 25 minutes

Ingredients

1 cup unsweetened coconut flakes
½ cup strongly brewed coffee (your favorite roast)
½ cup milk of your choice
½ cup canned coconut milk
5 tablespoons dark chocolate syrup
2 tablespoons sugar
2 cups ice
½ cup whipped cream

Directions

Heat oven to 325°F.

Spread coconut flakes on a baking sheet and place in the oven for 5-10 minutes until golden brown. Check it every couple of minutes, stirring several times to ensure it isn't burning. When light golden brown, take out of the oven and leave to cool.

Make extra-strong coffee in your preferred method or make a double shot of espresso. Stir in the sugar and move to the refrigerator to chill while your coconut is toasting.

To make the drinks, place the coffee, milk, coconut milk, ice, all but 2 tablespoons of toasted coconut, and all but 2 tablespoons of chocolate syrup in a blender. Blend until smooth.

Pour into two glasses. Garnish with whipped cream, drizzled chocolate and toasted coconut. Add a straw and enjoy!