

# Caramel Frappuccino

(Mauri Non-Dairy Whip Topping)



## *Salted Caramel Sauce*

Water  
Sugar  
Non-Dairy Whip Topping  
Unsalted butter  
Salt

## *Weight (gm)*

120  
400  
320  
90  
16

1. Put water and sugar in a pot. Bring it to a boil and cooked until caramel colour.
2. Turn off the heat and slowly add in the cream, butter and salt.
3. Leave aside to cool before use.

## *Frappuccino*

### **Mauri Non-Dairy Whip Topping**

Espresso  
Ice cube

## *Weight (gm)*

**150**  
2 shoot  
80

1. Mix espresso and ice cube and pour into glass.
2. Whip non-dairy whip topping until soft peak and scoop on top coffee until full.
3. Drizzle salted caramel sauce on top non-dairy and decorate with popcorn. Serve cool.

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