



Dalgona Frappe Float made with Baby Ruth®

Beverage | Dessert | All year round

Yields: 4 Floats

INGREDIENTS

For Frappe':

- 3 cups coffee ice cream
- 1 cups cream cheese
- ½ cup coffee soda, as needed

For Dalgona:

- 8 tbsp sugar, granulated
- 8 tbsp espresso coffee, instant
- 8 tbsp water, ice cold

For Topping:

- ½ cup caramel sauce, slightly warm

Method:

Separate Baby Ruth® into 2 bowls and set aside. In a mixer with the whip

attachment, combine the sugar, coffee powder and ice water and whip at high speed until light and foamy, about 10 – 15 minutes. In a blender, combine ice cream, cream cheese, and then add coffee soda to achieve the desired consistency (Frappe should be thick and is eaten with a spoon). Fold in 2 cups Baby Ruth[®] by hand, and divide mixture into 4 tall glasses, drizzling caramel on top to cover the Frappe'. To serve, scoop the Dalgona coffee foam over the caramel and then top with the other 2 cups Baby Ruth[®].
