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TOP SECRET RECIPES® VERSION OF

Starbucks® Mocha Coconut Frappuccino®

By Todd Wilbur

RECIPE RATING: ★★★★★



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TELL A FRIEND

This Starbucks delight is like a cold Mounds bar in a cup with a caffeine kick thrown in for extra buzzing. Find shredded coconut in the baking aisle and toast 1/2 cup of it (store the leftover coconut in the fridge). You'll use most of the toasted coconut in the blender, but save a little for the garnish when the drinks are done.

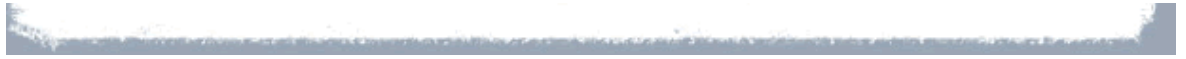
INGREDIENTS

1/2 cup shredded coconut
3/4 cup double strength coffee
1 cup low-fat milk
1/3 cup Hershey's chocolate syrup
3 tablespoons granulated sugar
2 cups ice


Garnish
whipped cream

INSTRUCTIONS

1. Preheat oven to 300 degrees F. Spread shredded coconut on a baking sheet and toast coconut in the oven. Stir the coconut around every 10 minutes or so for even browning. After 25 to 30 minutes the shredded coconut should be light brown. Cool it off.
2. Make double-strength coffee by brewing with twice the coffee required by your coffee maker. That should be 2 tablespoons of ground coffee per each cup of coffee. Chill before using.
3. To make the drinks, combine cold coffee, milk, 1/3 cup of the toasted coconut, 1/3 cup chocolate syrup, and sugar in a blender. Blend for 15 to 20 seconds to dissolve sugar. Add ice and blend until ice is crushed and the drink is smooth. Pour drinks into two 16-ounce glasses. Garnish each



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