

# Sunbeam frappe™

ICED + HOT

Recipe Book



*easy to enjoy*

*easy to make*

*16 frappelicious recipes inside*

*brew and blend your  
favourite frappes*



# FRAPPE

*frosty perfection*



# COLD

*refreshing combo*

*brew the perfect ratio of hot  
concentrated coffee over ice*



*fill your favourite mug  
with bold hot coffee*

# HOT



*bold & delicious*

# Delicious content



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# BIRTHDAY CAKE frappe

## ingredients



1 scoop coffee grounds  
(OVER ICE side of scoop)



Water to blending line jar



Ice to blending line jar



Milk to blending line jar



2 scoops of  
white chocolate sauce



1 scoop of  
salted caramel sauce



1 scoop of  
rainbow sprinkles



Whipped cream  
to serve (optional)

*'Scoop' refers to the coffee scoop that comes in the box.*

## let's make it!

1. Add coffee grounds to the Sunbeam Frappe Coffee machine, add water to reservoir and switch on.
2. Fill blending jar with milk and ice.
3. Place jar under spout and select OVER ICE to brew the coffee.
4. Once finished, add white chocolate sauce and caramel syrup to the jar, select blend until cycle has finished.
5. Transfer to tumbler and top with whipped cream and sprinkles.

MIX it up!



# CARAMEL frappe

## ingredients



1 scoop coffee grounds  
(OVER ICE side of scoop)



Water to blending line jar



Ice to blending line jar



Milk to blending line jar



2 scoops of  
caramel syrup



Whipped cream  
to serve (optional)

*'Scoop' refers to the coffee scoop that comes in the box.*

## let's make it!

1. Add coffee grounds to the Sunbeam Frappe Coffee machine, add water to reservoir and switch on.
2. Fill blending jar with milk and ice.
3. Place jar under spout and select OVER ICE to brew the coffee.
4. Once finished, add caramel syrup to the jar, select blend until cycle has finished.
5. Transfer to tumbler and top with whipped cream (and extra caramel syrup).

MIX it up!



# CHOC CHIP frappe

## ingredients



1 scoop coffee grounds  
(OVER ICE side of scoop)



Water to blending line jar



Ice to blending line jar



Milk to blending line jar



2 scoops of  
dark chocolate sauce



2 scoops of  
dark chocolate chunks



Whipped cream  
to serve (optional)

*'Scoop' refers to the coffee scoop that comes in the box.*

## let's make it!

1. Add coffee grounds to the Sunbeam Frappe Coffee machine, add water to reservoir and switch on.
2. Fill blending jar with milk and ice.
3. Place jar under spout and select OVER ICE to brew the coffee.
4. Once finished, add the dark chocolate sauce and chunks to the jar, select blend until cycle has finished.
5. Transfer to tumbler and top with whipped cream.

MIX it up!



# FROZEN ESPRESSO *martini*

## *ingredients*



1 scoop coffee grounds  
(HOT BREW side of scoop)



240ml of water



Ice to line on tumbler



2 scoops of  
milk of choice



2 tbsp of vodka



2 tbsp of coffee liqueur

*'Scoop' refers to the coffee scoop that comes in the box.*

## *let's make it!*

1. Add coffee grounds to the Sunbeam Frappe Coffee machine, add 240ml water to the reservoir and switch on.
2. Add the vanilla, vodka, coffee liqueur and Ice to the blending jar. Place under spout and select HOT BREW to brew the coffee into the jar.
3. Once finished, place jar onto the mount and select blend until cycle has finished.
4. Transfer into a chilled martini glass.

*MIX it up!*



# THE BEST *iced coffee*

## *ingredients*



1 scoop coffee grounds  
(OVER ICE side of scoop)



Water, for the coffee



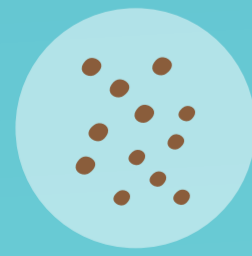
Ice



2 scoops milk of choice



1 scoop vanilla ice-cream



Chocolate sprinkles

*'Scoop' refers to the coffee scoop that comes in the box.*

## *let's make it!*

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on.
2. Fill the tumbler with ice to the indicated line. Place tumbler under spout and select OVER ICE to brew coffee then pour in milk.
3. Top with a scoop of vanilla ice-cream and add the chocolate sprinkles. Enjoy!

*Play it COOL!*





# CLASSIC iced coffee

## ingredients



1 scoop coffee grounds  
(OVER ICE side of scoop)



Water, for the coffee



Ice



1 teaspoon  
chocolate sauce



2 scoops of milk choice

*'Scoop' refers to the coffee scoop that comes in the box.*

## let's make it!

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on.
2. Drizzle the chocolate sauce around the tumbler. Fill the tumbler with ice to the indicated line.
3. Place tumbler under spout and select OVER ICE to brew coffee.
4. Pour milk into tumbler. Enjoy!

**!** To make this coffee extra creamy, freeze milk instead of water for your ice cubes.

*Play it COOL!*



# VANILLA ALMOND MILK *iced latte*

## *ingredients*



1 scoop coffee grounds  
(OVER ICE side of scoop)



Water, for the coffee



Ice



1 teaspoon vanilla  
essence



2 scoops almond milk

*'Scoop' refers to the coffee scoop that comes in the box.*

## *let's make it!*

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on.
2. Fill the tumbler with ice to the indicated line. Pour in the vanilla essence. Place tumbler under spout and select OVER ICE to brew coffee over the essence.
3. Pour the almond milk over the coffee, ice and essence. Enjoy!

! For a sweet alternative, replace the vanilla essence with 1 tbsp. of vanilla syrup.

*Play it COOL!*



# COOKIE DOUGH iced coffee

## ingredients



1 scoop coffee grounds  
(OVER ICE side of scoop)



Water, for the coffee



Ice



1 scoop biscoff spread



1 tsp brown sugar



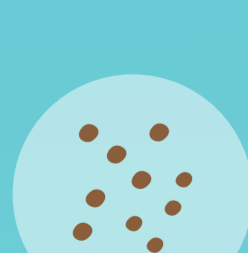
¼ tsp vanilla essence



Generous pinch of salt



Whipped cream, to serve



Mini chocolate chips and  
mini chocolate cookies,  
to decorate (*optional*)

*'Scoop' refers to the coffee scoop that comes in the box.*

## let's make it!

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on.
2. Smear biscoff around the tumbler. Combine the biscoff spread, brown sugar, vanilla essence & salt into the iced coffee tumbler and place under spout.
3. Select OVER ICE to brew coffee over the biscoff combination and mix together using a spoon or small whisk until the biscoff spread has melted.
4. Fill the tumbler with ice to the indicated line.
5. Top with whipped cream, chocolate chips and a mini chocolate chip cookie.

! Drizzle some chocolate sauce on the inside of your tumbler for extra indulgence!

Play it COOL!



# BISCOFF iced coffee

## ingredients



1 scoop coffee grounds  
(OVER ICE side of scoop)



Water, for the coffee



Ice



1 scoop biscoff spread



2 scoops milk



Whipped cream, to serve



Sprinkle of crushed  
chocolate cookies



Caramel to drizzle

*'Scoop' refers to the coffee scoop that comes in the box.*

## let's make it!

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on.
2. Combine the biscoff spread and milk in the Sunbeam Iced Coffee tumbler.
3. Brew the hot coffee over the biscoff combination and mix together using a spoon or small whisk until biscoff has melted.
4. Fill the tumbler with ice to the indicated line.
5. Top with whipped cream, crushed chocolate cookies and a drizzle of caramel!

**!** *Biscoff drizzle - Use a microwave safe bowl, heat 1 tablespoon biscoff for 10-15 sec. until pourable.*

*Play it COOL!*



# MUDSLIDE

## iced coffee cocktail

### ingredients



1 scoop coffee grounds  
(OVER ICE side of scoop)



Water, for the coffee



Ice



1 tablespoon chocolate  
sauce (optional)



1 shot (30mL)  
coffee liqueur



1 shot (30mL)  
Irish cream liqueur



1 shot (30mL) milk

'Scoop' refers to the coffee scoop that comes in the box.

### let's make it!

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on.
2. Drizzle a fancy cocktail glass with chocolate sauce, then fill the glass with ice cubes. Pour in the coffee liqueur, irish cream liqueur and milk.
3. Select OVER ICE to brew coffee into the tumbler, and pour into the cocktail glass. Stir to combine. Enjoy!

Play it COOL!



# CHOCOLATE FRANGELICO *iced coffee cocktail*

## *ingredients*



1 scoop coffee grounds  
(OVER ICE side of scoop)



Water, for the coffee



Ice



1 scoop (60mL)  
Frangelico hazelnut  
liqueur



1 scoop chocolate milk



1 tablespoon chocolate  
flakes (*optional*)

*'Scoop' refers to the coffee scoop that comes in the box.*

## *let's make it!*

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on.
2. Combine hazelnut liqueur and chocolate milk into the tumbler. Add a few ice cubes into a fancy cocktail glass.
3. Place tumbler under spout and select OVER ICE. Mix together and pour into your cocktail glass. Sprinkle with chocolate flakes. Enjoy!

*Play it COOL!*



# VANILLA cappuccino

## ingredients



1 scoop of ground coffee  
(HOT BREW side of scoop)



2 scoops of milk



240ml water\*



1 Tbsp Vanilla Syrup

\*Scoop refers to the coffee scoop that comes in the box.

\*Refer to markings inside water reservoir

## let's make it!

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on.
2. Place mug of choice under spout and select HOT BREW.
3. Add milk and vanilla syrup together and heat up in either a milk frother or saucepan.
4. Pour the milk over your brewed coffee. Enjoy!

! To alter the strength of your coffee, adjust the scoop to water ratio as indicated on your coffee scoop.

**Make it HOT!**



# SALTED CARAMEL latte

## ingredients



1 scoop of ground coffee  
(HOT BREW side of scoop)



2 scoops of milk



1 1/2 Tbsp Salted  
Caramel Sauce



240 ml water\*

\*Scoop refers to the coffee scoop that comes in the box.

\*Refer to markings inside water reservoir

## let's make it!

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on. Place mug of choice under spout and select HOT BREW.
2. Add milk and salted caramel sauce together and heat up in either a milk frother or saucepan.
3. Pour milk into coffee and enjoy!

! To alter the strength of your coffee, adjust the scoop to water ratio as indicated on your coffee scoop.

Make it HOT!





# IRISH CREAM cappuccino

## ingredients



1 scoop of ground coffee  
(HOT BREW side of scoop)



2 scoops of milk



240ml water\*



1 Tbsp Irish Cream

\*Scoop refers to the coffee scoop that comes in the box.

\*Refer to markings inside water reservoir

## let's make it!

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on. Place mug of choice under spout and select HOT BREW.
2. Add milk and Irish cream together and heat up in either a milk frother or saucepan.
3. Pour milk into coffee and enjoy!

! To alter the strength of your coffee, adjust the scoop to water ratio as indicated on your coffee scoop.

Make it HOT!



# PUMPKIN SPICE latte

## ingredients



1 scoop of ground coffee  
(HOT BREW side of scoop)



2 scoops of milk



2 Tsp pumpkin purée



Pinch of ground ginger



Pinch of ground nutmeg



Pinch of ground cinnamon,  
plus extra to serve (or use  
pumpkin spice)



240ml water\*

\*Scoop' refers to the coffee scoop that comes in the box.

\*Refer to markings inside water reservoir

## let's make it!

1. Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on.
2. Add the pumpkin puree and spices to your mug and select HOT BREW. Mix the puree until combined with the coffee.
3. Add milk to either a milk frother or saucepan and heat up.
4. Pour the milk into the mug and spoon a layer of froth over brewed coffee.
5. Stir to combine the mix and dust with cinnamon or pumpkin spice. Enjoy!

! To alter the strength of your coffee, adjust the scoop to water ratio as indicated on your coffee scoop.

Make it HOT!



# MOCHA latte

## ingredients



1 scoop of ground coffee  
(HOT BREW side of scoop)



2 scoops of milk



240ml water\*



1 Tbsp of cocoa powder or  
1 Tbsp of chocolate sauce



Mini marshmallows



Sugar, to taste

\*Scoop refers to the coffee scoop that comes in the box.

\*Refer to markings inside water reservoir

## let's make it!

**1.** Add water and coffee grounds to the Sunbeam Frappe Coffee Machine and switch on. Place mug of choice under spout and select HOT BREW.

**2.** Add milk and cocoa powder/sauce to either a milk frother or saucepan and heat up.

**3.** Pour the milk into the mug and top with mini marshmallows. Enjoy!

**!** To alter the strength of your coffee, adjust the scoop to water ratio as indicated on your coffee scoop.

**Make it HOT!**

# *Sunbeam* frappe™

ICED + HOT

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**DON'T FORGET TO ADD OUR HASHTAGS!**

*#icedorhotcoffee*

*#coffeeyourway*

*#sunbeamanz*