

How to Make a Unicorn Frappuccino

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Last Updated: February 13, 2022

The unicorn frappuccino might have come and gone, but you can still enjoy this mythical sweet drink by making it at home. This neon pink frappuccino is sweetened with condensed milk, white chocolate, vanilla ice cream, and candy! Running through the drink is a bright blue ribbon of sour syrup. Of course, no unicorn frappuccino is complete without whipped cream and a dusting of pink and blue powders!

Things You'll Need

- ☐ Measuring cups and spoons
- ☐ Small saucepan
- ☐ Spoon
- ☐ Ice cream scoop
- ☐ Blender
- ☐ Can opener
- ☐ Tall serving glass
- ☐ Straw

Ingredients

- ☐ 1 10-ounce (390 g) can of sweetened condensed milk
- ☐ 1 5-ounce (147 ml) can of evaporated milk
- ☐ 6 tablespoons (72 g) of white sugar
- ☐ 3 ounces (60 g) of white chocolate chips
- ☐ 1 0.16-ounce (4.5 g) package of unsweetened blue raspberry Kool-Aid
- ☐ 2 drops of blue food coloring
- ☐ 1/2 cup (74 g) of vanilla ice cream
- ☐ 1/2 cup (70 g) of ice
- ☐ 1/4 cup (59 ml) of milk
- ☐ 1 teaspoon (5 g) of strawberry Bottle Pop candy powder
- ☐ 1 1/2 teaspoons (7.4 ml) of mango syrup
- ☐ Neon pink or purple food coloring
- ☐ Whipped cream
- ☐ Blue raspberry Kool-Aid powder
- ☐ Powdered pink food coloring

Makes 1 tall Frappuccino

Part 1 of 3: Sour Blue Syrup



1 Put both milks into a saucepan with sugar and white chocolate chips. Set a small saucepan on the stove and pour in a 10-ounce (390 g) can of sweetened condensed milk along with a 5-ounce (147 ml) can of evaporated milk. Then, add 6 tablespoons (72 g) of white sugar and 3 ounces (60 g) of white chocolate chips.^[1]

- Make the sour syrup first so it can cool while you blend the Frappuccino.
- Check the baking aisle for the sweetened condensed milk and evaporated milk. If you're looking to cut a few calories, it's fine to get fat-free evaporated milk.



2 Heat the sweet mixture over medium-low and stir until it melts. Turn the burner to medium-low and stir with a wooden or heat-proof spoon to combine the sugary mixture. Heat the white chocolate syrup until the chips melt and the sugar dissolves. This should take just a few minutes.^[2]

- Don't let the mixture boil or it could thicken and scorch.



3 Pour half of the syrup into a bowl and whisk in Kool-Aid powder. Set a small bowl on the counter and put half of the white chocolate syrup into it. Then, add a 0.16-ounce (4.5 g) package of unsweetened Blue Raspberry Kool-Aid and whisk until the syrup turns pale blue.^[3]

- If you can't find blue raspberry Kool-Aid, use any other blue Kool-Aid powder like berry blue.
- Don't add sugar to the Kool-Aid. You're using just the powder to get the bright blue color and sour flavor from its citric acid.



4 Whisk in 2 drops of blue food coloring. To make the sour syrup really bright, add 2 drops of blue food coloring and whisk or stir until the color is uniform. Keep adding food dye until the syrup is as vibrant as you'd like it to be. Then, set the syrup aside while you make the frappuccino.^[4]

- Save the remaining white chocolate syrup for another recipe or stir some of it into your next cup of coffee.

Part 2 of 3: Pink Frappuccino



1 Put ice cream, ice, milk, powder, and mango syrup into a blender. Scoop 1/2 cup (74 g) of vanilla ice cream into a blender and add 1/2 cup (70 g) of ice. Then, add 1/4 cup (59 ml) of milk, 1 teaspoon (5 g) of strawberry Bottle Pop candy powder, and 1 1/2 teaspoons (7.4 ml) of mango syrup.^[5]

- To give the Frappuccino an even stronger fruit flavor, you can substitute the same amount of mango or passionfruit sorbet for the vanilla ice cream.
- Check with your local coffee shop for mango syrup since they often use it to make iced sodas.



2 Blend the frap until it's completely smooth. Put the lid on your blender and blend the mixture for up to 30 seconds. Keep blending until all of the ice cubes are smooth and slushy.^[6]

- If the Frappuccino is too thick, add an extra splash of milk. If it's too runny, add a few ice cubes and blend it again.



3 Mix in neon pink or purple food coloring. Squeeze or pour a little neon pink or purple food coloring into your Frappuccino. Then, put the lid back on the blender and pulse the mixture until it becomes bright pink or purple.^[7]

- Feel free to add more food coloring until the frappuccino is as bright pink as you want.

Part
3

Part 3 of 3: Assembly



1 Drizzle the blue syrup into a tall serving glass. Dip a spoon into the sour blue syrup and bring it over to your serving glass. Tilt the glass and let the syrup fall onto the sides as you rotate the cup. Use just enough syrup to reach around the sides of the glass.^[8]

- To make it easier to drizzle, fill a squeeze bottle with the blue syrup. Then, squirt the sides of the glass with a zigzag or swirl motion.
- Store your leftover sour blue syrup in an airtight container in the fridge for up to 6 days.



2 Pour the pink Frappuccino into the glass. Slowly pour the Frappuccino into the center of the glass to keep the blue drizzle intact. If you're topping the drink with whipped cream, stop pouring just before you reach the lip of the glass.^[9]

- If you'd like to make your Frappuccino extra cold, fill the glass with ice cubes before you pour the Frappuccino into it.



3 Squirt whipped cream on top and sprinkle it with colored powder. You can [make homemade whipped cream](#) or buy a can of whipped cream. Squeeze enough whipped cream to completely cover the top. Then, shake some of your reserved blue Kool-Aid powder on top along with some pink powdered food coloring. Stick a straw in your unicorn Frappuccino and enjoy!^[10]

- Drink your unicorn Frappuccino right after you assemble it since the colors change as the drink melts.



Community Q&A

Question

How many calories does this have? I have been trying to lose weight, but this is far too tempting.



Community Answer

It has 410 calories.

Helpful 14 Not Helpful 6

Question

What does it taste like?



Qamar
Top Answerer

Sweet! You'll taste the sweetness from the Kool-Aid as well as the syrups and candy melts.

Helpful 5 Not Helpful 2

Question

What can I use if I don't have Kool-Aid?



Qamar
Top Answerer

You can use another kind of fruit powdered drink mix, such as powdered lemonade.

Helpful 4 Not Helpful 3



Tips

- Play around with your favorite garnishes. Try pink and blue sprinkles or edible glitter, for instance.

References

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This article was co-authored by wikiHow staff writer, **Jessica Gibson**. Jessica Gibson is a Writer and Editor who's been with wikiHow since 2014. After completing a year of art studies at the Emily Carr University in Vancouver, she graduated from Columbia College with a BA in History. Jessica also completed an MA in History from The University of Oregon in 2013. This article has been viewed 21,989 times.

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Co-authors: **16**
Updated: **February 13, 2022**
Views: **21,989**

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