

Strategies Applied:

I priced out for the Frappe with whipping cream and a chocolate drizzle - so keep in mind your toppings will make the price vary. The small amount of drizzle is a minimal cost.

If you don't have left over coffee, run 1/2 the water through the same grounds!

- **Coffee:** It pays to pay attention to *when* you buy coffee - look for sales and coupons around Holidays. Cheapest in December and January, you'll find good sales prior to almost any holiday that beat the regular sales price. As long as it's vacuumed packed, it will keep for a good long time, or if you have a freezer, can be stored there.
- I'm not much of a coffee drinker, so I can't really comment on the higher end brands and grinding of beans, etc. I figure a cup of plain old joe is about 12 cents.
- **Condensed Milk:** Another stock up during the winter holidays months! Look for coupons and sales, and you can buy it for about \$1.00 a can. You can also make Home Made Condensed Milk if and when you have time on your hands or buy it at an Asian or Latino market - you'll pay half the price of condensed milk at your regular old grocery store. Condensed milk is around \$1.35 at Aldi's. A can hold 1 1/4 cups (keep refrigerated, covered - it will thicken but still be good for several weeks.) 1/2 cup is about 25 cents on a good sale, and only about 35 cents full priced.
- After condensed milk is open, it will store in the refrigerator for a long time, tightly covered. (I put a little plastic wrap on the top of the can and secure it with a rubber band. (From my produce, of course!) It will thicken in the cold, but it's till fine.
- **Milk:** About \$2.50 a gallon in my area on sale, the cost for this recipe runs about 4 cents. Buy on sale – unopened it keeps a bit past it's “sale by” date – then you can pick up one for the beginning of the week, and another at the end of the week for the week following.
- Be careful with your milk, and even opened it will last a lot longer – pour, lid and put away, don't bring it to the table or leave it on the counter while you eat dinner or down your cereal and you'll notice it stay fresh last MUCH longer. We've cut way back on dairy, as most health experts suggest – putting it away helps with that, too. Cost for 1/2 cup, about 8 cents.
- **Whipping Cream:** Whipping cream varies wildly in price - look for it on sale around any holiday. Store brands are often less expensive than brand names, often half the price. If you aren't using it to whip, consider if 1/2 and 1/2 will work and be less expensive. If you're looking at a pint container, milk is about 8 cents a cup, so a pint of half and half should be roughly half the cost of the 8 ounce whipping cream, less the 8 cents to be cost-effective. If you just need a bit, consider if you can use the rest in another recipe or save out a bit from another recipe to use in this one.
- This whipping cream was \$2.69 for 16 ounces (a pint) not on sale, cost for this recipe: 67 cents.
- **Drizzle:** The amount is so small it is nominal. I used Chocolate Syrup, home-made, which beats out the taste and cost of a store-bought. Minimal preservatives, too!