



Frozen Pumpkin Oatmeal Cookie

Every Fall I bake pumpkin oatmeal chocolate chip cookie that my daughters go crazy over. This drink reminds me of these tasty little morsels.

Yield: 1, 16 oz. Drink

Ingredients:

- 2 scoops of Big Train Java Chip Blended Iced Coffee Powder
- 1 oz. of DaVinci Gourmet Pumpkin Pie Sauce
- 5 oz. of Oatly Oat Milk Barista Edition
- 1 oz. of Modern Oats Just Oats Oatmeal
- 8 oz. of Ice

Optional Garnish: Oats & Mini Chocolate Chips

Directions: Put all your ingredients in a blender and blend until smooth. Pour in a glass and enjoy!

Pumpkin Spice Cheesecake Frost

Take your dessert on a walk through the crunching leaves of autumn with this flavorful twist on Pumpkin spice cheesecake!

Yield: 1, 24 oz. Drink

Ingredients:

- 2 oz. of DaVinci Gourmet Pumpkin Pie Sauce
- 1 ½ oz. of Big Train 20 Below Frozen White Chocolate Powder
- 2 oz. of DaVinci Gourmet English Toffee Syrup
- 2 Shots of Espresso (or decaf)
- 8 oz. of Whole Milk
- 8 ½ oz. of Ice

Optional Garnish: Whipped Cream, Cinnamon & Nutmeg

Directions: Add Pumpkin Sauce and English Toffee flavors to the blender. Top with shots of espresso, add powder then ice and blend! Garnish with a dollop of whipped cream, cinnamon, and nutmeg.





Fall Time in Kentucky

The bold kick of ginger beer and sweet pumpkin are the perfect addition to Kentucky Bourbon! When the leaves are changing but the weather is still warm this drink is perfect for sipping around a bonfire.

Yield: 1, 8 oz. Drink

Ingredients:

- 2 oz. of DaVinci Gourmet Pumpkin Pie Syrup
- 4 oz. of Ginger Beer
- 1 oz. of Bourbon
- 1 oz. of Crushed Ice

Directions: Combine all of the ingredients in your desired serving cup and stir.

Pumpkin Chai Donuts

Donuts are not just designated for breakfast anymore. Take these sweet treats to the pumpkin patch or on a hayride; they are best served anywhere!

Yield: 18 Donuts

Ingredients:

- ½ cup of Vegetable Oil
- 1 can of Pumpkin Pie Puree
- ½ cup of Big Train Pumpkin Pie Chai
- 2 large Eggs
- 1 ½ cups of Flour
- 1 tsp. of Baking Soda
- 1 tsp. of Baking Powder
- ¼ tsp. of Salt

Optional Garnish: Cinnamon Sugar

Directions: Start by preheating your oven to 350 degrees. Lightly spray your donut pan with cooking spray and set aside. In a large bowl combine oil, pumpkin puree, and chai. Then add in flour, baking powder and baking soda and mix together. Place the mixture in a piping bag (or a large Ziploc bag with the corner cut off will work too). When piping donuts in the pan do not fill all the way—allow a little room for the donut to rise. Bake for 15 minutes, pull out and allow to cool for five minutes before dipping in the cinnamon sugar mixture.





Pumpkin Chai Truffles

No baking required for these sweet treats!

Yield: 20 - 24 Truffles

Ingredients:

- 6 tbsp. of Big Train Pumpkin Pie Chai Powder
- 15 oz. of Crushed Graham Crackers (about two sleeves)
- 12 oz. of White Chocolate Chips (melted)
- 8 oz. of Cream Cheese
- ½ can of Pumpkin Puree

Optional Garnish: Crushed Graham Crackers

Directions: This recipe is easily put together in the food processor for minimal clean up, but can also be done in a mixer or by hand. Start by crushing up your graham crackers (reserve three tablespoons for garnish). Add in your softened cream cheese, pumpkin puree, and chai powder. Mix until you get a creamy consistency. Place the mixture in the fridge for about thirty minutes to firm up and then scoop out rounded tablespoons and form into balls. Put the balls in the freezer for one hour. After chilling, dip the balls into melted white chocolate, place on parchment paper to harden and sprinkle with reserved graham crackers.

This Pumpkin's Nuts!

A pumpkin latte any Fall would be proud of.

Yield: 1, 12 oz. Drink

Ingredients:

- 1 oz. of DaVinci Gourmet Pumpkin Pie Sauce
- ½ oz. of DaVinci Gourmet Amaretto Syrup
- 9 ½ oz. of Califia Farms Barista Blend Almond Milk
- 1 shot of Espresso

Optional Garnish: Dip the Glass in DaVinci Syrups Pumpkin Pie Sauce and Rim with a Mixture of Turbinado Sugar, Cinnamon, Brown Sugar and Nutmeg

Directions: Rim your cup with sugar and spice mixture then combine pumpkin sauce, amaretto syrup and espresso to the inside of the cup. Add steamed Califia Almond Milk to the top of the cup and serve.





Sweet Maple Pumpkin

A blissful combination of sweet and spicy that creates a satisfying iced coffee. The perfect caffeine kick to get you through a fall afternoon.

Yield: 1, 16 oz. Drink

Ingredients:

- 7 oz. of Barista Fria Cafe Latte
- ½ oz. of DaVinci Gourmet Pumpkin Pie Syrup
- ½ oz. of DaVinci Gourmet Maple Syrup
- 8 oz. of Ice

Optional Garnish: Maple Whipped Cream, Cinnamon Stick & Savory Spice Shop Saigon Cinnamon

Directions:

Maple Whipped Cream: Pour 2 oz. (or 8 pumps) of DaVinci Gourmet Maple Syrup and 2 cups of heavy whipping cream into the iSi Profi (quart capacity). Seal it according to the iSi Profi Instructions, add a fresh iSi N2O Professional Cream Charger and shake.

Drink: Fill your serving cup with ice and top with the rest of the listed ingredients. Top with maple whipped cream and garnish as desired.

Scratch Pumpkin Egnog

This home-made sweet treat is an autumnal take on the classic winter cocktail.

Yield: 4, 8 oz. Drinks

Ingredients:

- 4 oz. of DaVinci Gourmet Pumpkin Pie Sauce
- 4 Eggs
- 16 oz. of Heavy Whipping Cream
- 4 oz. of Milk
- 8 oz. of Oregon Chai Extra Spicy Super Concentrate
- 1 tbsp. of Savory Spice Shop Nutmeg
- Optional - 1 oz. of Bourbon or Whiskey

Optional Garnish: Savory Spice Shop Nutmeg

Directions: Whip eggs till firm. Add all ingredients and whip for 5 minutes. Strain through metal mesh to hold back any clumping. Serve cold with ground nutmeg on top





Halloween Colada

If you like pina coladas, you can drink them in the fall too! A fun, spicy twist on a traditional summer drink, this blended beverage is the perfect transition from summer to fall.

Yield: 1, 16 oz. Drink

Ingredients:

- 1 oz. of DaVinci Gourmet Naturals Coconut Syrup
- 1 oz. of DaVinci Gourmet Pumpkin Pie Sauce
- 3 oz. of Island Oasis Pina Colada
- 2 oz. of Spiced Rum
- 9 oz. of Ice

Optional Garnish: Stirling Flavors Toasted Coconut Shakable Topping

Directions: Combine all of the listed ingredients into your blender and blend until smooth. Pour into your desired serving glass and enjoy!