



Harvest Caramel Apple Crumble Milkshake

Think apple crumble a la mode! The addition of oats to this drink creates a lovely texture.

Yield: 1, 24 oz. Drink

Ingredients:

- 2 oz. of Mountain Cider Company Hot Spiced Cider Concentrate
- ½ oz. of Monin Spiced Brown Sugar Syrup
- 2 oz. of Monin Dulce de Leche Sauce
- ¼ cup of Modern Oats Just Oats Oatmeal
- 2 oz. of Cappuccine Vanilla Express Powder
- 1 oz. of Water
- 4 oz. of Half & Half
- 10 oz. of Ice

Optional Garnish: Whipped Cream, Oats, Cinnamon, Brown Sugar & a Caramel Drizzle

Directions: Add all ingredients into a blender and blend until smooth. Pour into your serving glass and garnish as desired!

Apple Cider Sangria

This easy, make-ahead recipe will be the perfect addition to your next gathering! The colors are reminiscent of fall, making this a beautiful centerpiece too. You can turn this into a non-alcoholic punch by substituting ginger ale for the wine.

Yield: 1, Large Pitcher

Ingredients:

- 2 oz. of Mountain Cider Company Hot Spiced Cider Concentrate
- 4 oz. of Mountain Cider Company Hot Spiced Cider Concentrate
- 4 oz. of 1883 Pumpkin Spice Syrup
- 1 cup of Frozen Cranberries
- 1 Green Apple (*sliced*)
- 1 Red Apple (*sliced*)
- 1 Orange (*sliced*)
- 1 Lemon (*sliced*)
- 1 Bottle of White Wine

Optional Garnish: Cinnamon Sticks

Directions: Slice all the fruit and pour all ingredients in a pitcher. Let the mixture sit for at least 8 hours before serving!

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Soothing Peach & Cream Tea

As the snow starts to fall this drink will keep you warm and cozy!

Yield: 1, 16 oz. Drink

Ingredients:

- 1 Sachet of Mighty Leaf Vanilla Bean
- 2 pumps (or 6 mL) of Monin Vanilla Concentrated Flavor
- 2 pumps (or 6 mL) of Monin Peach Concentrated Flavor
- 10 oz. of Hot Water
- 5 oz. of Steamed Califia Farms Barista Blend Oat Milk

Optional Garnish: Savory Spice Shop Saigon Cinnamon

Directions: Combine the water, concentrated flavors and your tea bag in your favorite mug. Let the tea steep for 4 minutes then top with your steamed milk and sprinkle with cinnamon.

Fall Spiced Mimosas

These sparkling apple cider & vanilla bean cocktails are the perfect addition to any festive gathering. Cheers!

Yield: 4, 8 oz. Cocktails

Ingredients:

- 2 oz. of Mountain Cider Company Hot Spiced Cider Concentrate
- 14 oz. of Water
- 4 oz. of Torani Vanilla Bean Syrup
- 12 oz. of Champagne
- Ice (to shake)

Optional Garnish: Rim each glass with Caramel & Cinnamon Sugar and top with skewers of Sliced Apples.

Directions: Combine all of the listed ingredients into a cocktail shaker and shake to combine. Strain the mixture into your serving glass and garnish as desired.



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NitroVert

This nutty, nitro concoction presents unexpected floral notes by accentuating the orange flavors.

Yield: 1, 12 oz. Drink

Ingredients:

- 2 sachets of Two Leaves and a Bud Energize - Green Tea for Endurance
- ½ oz. of Torani Pistachio Syrup
- 12 oz. of Water
- 1 iSi Nitro Whip
- 1 iSi N2 Nitro Charger

Optional Garnish: Rim the Glass with Crushed Pistachios & a Pistachio Shell

Directions: Steep the tea bags in cool or cold water for 3+ hours (add time for stronger tea profile). Add tea to iSi Nitro Whip followed by the Torani Pistachio Syrup and swirl to mix before charging beverage. Assemble Nitro Whip start by replacing the charging cap then add the nitro charger to holder tightening until you hear gas enter the Nitro Whip. Shake well to charge beverage; the liquid should feel more dense once nitrogen gas is fully infused. Dispense into serving glass and garnish as desired!

Sweet Potato Chai

This unique combination is something different, yet delightfully simple.

Yield: 1, 16 oz. drink

Ingredients:

- 2 tbsp. of David Rio Power Chai with Espresso
- ¼ oz. of DaVinci Caramel Pecan Syrup
- 16 oz. of Pacific Natural Foods Barista Series Soy Blender Plain
- 2 oz. of Sweet Potato

Directions: Bake or microwave the sweet potato until aromatic and soft (time will vary depending on the size of the sweet potato). Peel the sweet potato and blend 2 oz. of sweet potato with 4 oz. of soy milk to make your base puree. Add 1 oz. of puree to a steam pitcher with 12 oz. of soy milk and 2 tablespoons of David Rio chai. Steam this mixture until desired temperature. Mix with caramel pecan syrup and serve!

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Pumpkin Chai Roll

This slight twist on a classic pumpkin roll is made with delicious pumpkin cake, heavenly cream cheese filling & warm chai spices.

Yield: 1 Roll

Ingredients:

Cake:

- ¼ cup of Powdered Sugar (to sprinkle on towel)
- ¾ cup of All-Purpose Flour
- ½ tsp. of Baking Powder
- ½ tsp. of Baking Soda
- 1 tbsp. of Oregon Chai "The Original" Dry Mix
- ¼ tsp. of Salt
- 3 large Eggs
- 1 cup of Granulated Sugar
- ⅔ can of Pumpkin Puree

Filling:

- 8 oz. of Cream Cheese (room temperature)
- 1 cup of Powdered Sugar (sifted)
- 6 tbsp. of Butter (softened)
- 1 tsp. of Oregon Chai Original Concentrate

Optional Garnish: A Light Dusting of Powdered Sugar

Pumpkin Chai Roll (Cont.)

Directions:

Cake:

1. Preheat oven to 375° F. Grease 15 x 10-inch jelly-roll pan. Grease and flour the pan. Sprinkle a thin, cotton kitchen towel with powdered sugar. (Be sure to put enough powdered sugar on the towel when rolling up the cake so it will not stick.)
2. Combine flour, baking powder, baking soda, Oregon Chai Dry Mix and salt in small bowl. Beat eggs and granulated sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into a greased pan.
3. Bake for 13-15 minutes or until top of cake springs back when touched. (If using a dark-colored pan, begin checking for doneness at 11 minutes.) Once out of the oven, immediately loosen and turn cake onto prepared towel. Roll up the cake and towel together, starting with narrow end. Cool on wire rack.

Filling:

Beat cream cheese, 1 cup powdered sugar, butter and Oregon Chai Concentrate in small mixer bowl until smooth. Carefully unroll the cake. Spread cream cheese mixture over cake and then reroll the cake. Wrap in plastic wrap and refrigerate.





Salted Caramel Apple Crumble Bars

Caramel Apple crumble without all the mess! This rich and flakey dessert bar combines tart Granny Smith Apples and sweet Dulce de Leche sauce in a dessert to remember.

Yield: 12-16 bars in a 9x9 baking dish

Ingredients:

Crust & Topping:

- $\frac{3}{4}$ cup of Light Brown Sugar (packed)
- 1 cups of All Purpose Flour
- $\frac{3}{4}$ cup of Old Fashioned Oats
- $\frac{1}{2}$ tsp. of Salt
- $\frac{1}{2}$ tsp. of Baking Soda
- 1 cup of Monin Dulce de Leche Sauce

Apple Filling:

- 3 cups of Peeled, Thinly Sliced Granny Smith Apples (about 2-3 apples)
- 1 tbsp. of Mountain Cider Company Hot Spiced Cider Concentrate
- 1 tbsp. of Unsalted Butter (melted)
- 2 tbsp. of Light Brown Sugar
- 1 tsp. of Savory Spice Shop Saigon Cinnamon
- 2 tbsp. of All Purpose Flour

Salted Caramel Apple Crumble Bars (Cont.)

Optional Garnish: Top with Caramel Drizzle and Sea Salt

Directions:

1. Preheat oven to 350° and grease a 9x9 square baking pan.
2. In a large bowl, using a hand mixer or stand mixer, beat butter and brown sugar until creamy and combined. Add flour, oats, salt and baking soda and beat until combined and crumbly, scraping sides of bowl as needed.
3. Reserve 1 ½ cups for the topping. Press the remaining crumble mixture into the bottom of the greased 9x9 pan, pressing it into an even layer
4. In a separate bowl, combine all ingredients for apple filling. Toss until well combined. Dump the apple mixture on top of the crust and spread it out evenly. Crumble the reserved topping over the apples, pressing some of it together to form clumps. Bake for 20-30 minutes until the topping is golden brown and the apples are tender (insert a sharp knife to check). Place on a wire rack to cool slightly. Drizzle with caramel sauce and serve.

