



Chocolate Pizzelle Latte

Growing up, my grandma always had a tray of cookies where all my cousins and I could be found stealing sweet treats before holiday dinners. This drink brings me back to those days and the delicious cookies Grandma used to make.

Yield: 1, 8 oz. Drink

Ingredients:

- 1 tsp. of Ghirardelli® Majestic Dutch Processed Cocoa Powder
- 1 oz. (4 pumps) of Monin Brown Butter Syrup
- 1 oz. (4 pumps) of Monin Vanilla Spice Syrup
- 2 Shots of Espresso
- 3 oz. Hot Water
- 1 oz. of Cream

Optional Garnish: White Chocolate and Peppermint Dipped Rim.

Directions: Rim your coffee cup in white chocolate and peppermint pieces. Mix the Ghirardelli® Majestic Dutch Processed Cocoa Powder in your espresso shot until it is dissolved. Add in the Brown Butter and Vanilla Spice. Top off with hot water and cream. Enjoy!

Kookie Butter Martini

An excellent holiday dessert cocktail perfect for sipping on after dinner. Dip in your Cookie Butter cookie and feel like a kid again!

Yield: 1, 8 oz. Martini

Ingredients:

- 1½ oz. (6 pumps) of Monin Cookie Butter Syrup
- 2 oz. of Spiced Rum
- 2 oz. of Original Milkadamia
- 1 tbsp. of Dr. Smoothie Horchata Powder

Optional Garnish: Top with Whipped Cream and a Cookie Butter & Fig Cookie (recipe listed below).

Directions: Pour ingredients over ice. SHAKE SHAKE SHAKE. Strain into a martini glass and garnish as desired!





Cookie Butter & Fig Chewies

These soft and chewy cookies are made with cookie butter spread and dried figs, they are a perfect holiday treat!

Yield: 24 Cookies

Ingredients:

- 1 cup of Granulated Sugar
- 1 cup of Brown Sugar
- 1 tsp. of Salt
- 2 sticks of Unsalted Butter, Melted
- 1 cup of Cookie Butter Spread
- 2 large Eggs
- 2 cup of All-Purpose Flour
- 1 tsp. of Baking Soda
- 1 cup of Dried Figs, Roughly Chopped
- ¼ cup of Dr. Smoothie Horchata Powder
- 3 oz. of Monin Cookie Butter Syrup

Optional Garnish: Top with Dried Figs.

Directions: Combine sugars, salt, melted butter, and speculoos cookie butter spread, and MONIN Cookie Butter Syrup in a mixing bowl. Mix until no lumps remain. Add the egg and horchata powder and mix until batter is smooth. With a large sieve, sift flour and baking soda into the batter. Fold until just combined. Do not overmix! Fold in dried fig chunks, reserving a small handful for later (optional). Cover the mixing bowl with plastic wrap and chill in the fridge for about 30 mins. Line two baking sheets with parchment paper. With an ice cream scoop, scoop out 1-2 inch spherical mounds of the chilled cookie dough onto baking sheet. Leave at least 2-3 inches between adjacent cookies and sides of the tray for spreading (about 6 cookies per large tray). With the extra pieces of dried fig you set aside earlier, press a few pieces on top of each cookie dough mound (optional: skip this step if you don't care about "seeing" the fig pieces on the tops of your cookies.) Return tray to the fridge to chill for another 15-30 minutes. Meanwhile, preheat oven to 350°F (180°C). Bake for 13-15 minutes, or until the edges of the cookies just begin to lightly brown. Do not overbake! They should still be soft and will firm up as they cool. Let cool for 3-5 minutes on baking tray before transferring to a cooling rack. Preferably enjoy while still warm!

Frosted Ginger Snap

A frosted ginger cookie at it's breaking point.

Yield: 1, 12 oz. Drink

Ingredients:

- ¼ oz. (1 pump) of 1883 Gingerbread Syrup
- 1 tbsp. of Hollander Chocolate Sweet Ground White Chocolate Powder
- 5 oz. of Eggnog
- 5 oz. of Ice
- 1 shot of Espresso

Optional Garnish: Rim the Glass with a Mixture of Cinnamon, Nutmeg and Raw Sugar & Top with Crystallized Ginger and a Cinnamon Stick.

Directions: Combine gingerbread syrup, white chocolate powder and espresso in a cup. Add eggnog, ice and garnish as desired.





Hot Chocolate Cookie Cocoa

Cakey cocoa in a cup!

Yield: 1, 12 oz. Drink

Ingredients:

- $\frac{1}{4}$ cup of Hollander Chocolate Premium Hot Cocoa
- $\frac{1}{2}$ oz. (2 pumps) of 1883 Toasted Marshmallow Syrup
- 8 $\frac{1}{2}$ oz. of Water
- 2 oz. of Half & Half
- 1 oz. of Cupcake Vodka

Optional Garnish: Toasted Marshmallow Whipped Cream, Mini Marshmallows & a Chocolate Drizzle.

Directions: Steam water, half & half, cocoa & syrup together and pour into your serving cup. Stir in the vodka and garnish as desired!

Hot Cocoa Cookies

Cookie vs. cocoa? Why bother this indulgent treat is the holiday hybrid we've all been waiting for!

Yield: 36 Cookies

Ingredients:

- 3 ¼ cups of Flour
- ¾ cup of Hollander Chocolate Premium Hot Cocoa
- 1 tsp. of Salt
- 1 tsp. of Baking Soda
- 2 tsp. of Baking Powder
- 1 cup of Chocolate Chunks
- 1 cup of Stirling Flavors Mini Marshmallow Shakable Topping

Directions: Beat butter and sugars in large bowl with standing mixer until light and fluffy. Add eggs and vanilla; mix well. In a separate bowl combine dry ingredients. Gradually beat dry ingredients into butter mixture until blended. Stir in chocolate chips. Cover and chill for 30 minutes. Then stir in the mallows. When ready to bake, preheat oven to 350 degrees. Drop 2 tablespoons dough, 2 inches apart, onto a prepared cookie sheet. Bake 9 to 11 minutes or until edges are lightly browned. Cool on baking sheets 5 minutes; remove to wire racks and cool.





Warm Sugar Cookie

This toasty latte is reminiscent of a fresh out of the oven sugar cookie topped with a sweet, rich frosting. The perfect solution for enjoying cookies on the go!

Yield: 1, 16 oz. Drink

Ingredients:

- ½ oz. (2 pumps) of Torani Shortbread Syrup
- ½ oz. (2 pumps) of Torani Puremade White Chocolate Sauce
- 13 oz. of Pacific Natural Foods Hazelnut Milk
- 2 shots of Espresso

Optional Garnish: Rim the Glass with White Chocolate & Festive Sprinkles

Directions: Add the syrups in the bottom of your desired serving glass along with your shots of espresso. Steam the hazelnut milk and add to the mixture. Stir to combine, garnish as desired and enjoy!

Buddy the Elf Meringue Affogato

Based off a Raspberry Pistachio Meringue, this shot is a fun, colorful combination of hot and cold, bitter and sweet.

Yield: 1, 12 oz. Drink

Ingredients:

- ½ oz. of Monin Coconut Puree
- 5 oz. of Heavy Whipping Cream
- ½ oz. (2 pumps) of Monin Pistachio Syrup
- ¾ oz. (3 pumps) of Monin Raspberry Syrup
- 5 oz. of Ice
- 1 Shot of Espresso

Optional Garnish: Stirling Flavors Toasted Coconut Shakable Topping

Directions: Blend together heavy whipping cream, Monin Coconut Puree, and ice. Split batch in 2 equal reserves. Add ½ oz. of Monin Pistachio in 1 batch and blend again. Once the syrup has been incorporated fill your glass ½ way with the pistachio mixture. Add ¾ oz. of Monin Raspberry to second batch and blend until incorporated. Spoon this mixture over the top of the Pistachio mixture to create layers. Add 1 espresso shot to the top of the blended drink and top with toasted coconut. Enjoy!





Lemon Snickerdoodle Breve

My favorite cookie made into a drink! J Street's Lemon Snickerdoodle Cookie is a delightful surprise of flavor. Cookie dough rolled in cinnamon and sugar with hints of lemon. This drink is a complete replica with the added bonus of espresso.

Yield: 1, 12 oz. Drink

Ingredients:

- ½ oz (2 pumps) of Torani Cupcake Syrup
- ¼ oz (1 pump) of Torani Vanilla Syrup
- ½ oz (2 pumps) of Torani Lemon Syrup
- ¼ oz (1 pump) of Torani Hazelnut Syrup
- 1 tsp. of Savory Spice Shop Saigon Cinnamon
- 1 tsp. of of Cane Sugar
- 8 oz. of Half n Half
- 2 shots of Espresso

Optional Garnish: Rim Glass with Cinnamon Sugar

Directions: In a glass, add syrups and 2 shots of espresso. On top of the espresso combine cinnamon and sugar. Steam half and half to 140 degrees and pour over top the espresso mixing in the cinnamon and sugar. Enjoy!

Santa's Suit Mocha

Based on Red Velvet Cream Cheese Thumbprint Cookies.....the rich flavor of red velvet cake fuses with the decadent, creamy addition of vanilla custard sauce to mimic cream cheese filled thumbprint cookies. This festive drink incites cozy feelings that harken the comfort of Santa's suit jacket and the contrast of red with white fur trim! HO! HO! HO! you like it!

Yield: 1, 12 oz. Drink

Drink Ingredients:

- ½ oz. (2 pumps) of DaVinci Red Velvet Cake Syrup
- 1 oz. of DaVinci Vanilla Custard Sauce
- 1 tsp. of Big Train 20 Below Frozen White Chocolate
- 9 oz. of Milk (or Plant-Based Milk)
- 2 Shots of Espresso

Red Velvet Whipped Cream Ingredients:

- 16 oz. of Heavy Whipping Cream
- 1½ oz. of DaVinci Red Velvet Cake Syrup
- 1 iSi Whip Cream Profi
- 1 iSi Whip Charger (N2O)

Optional Garnish: Red Velvet Whip Cream or Latte Art with Red Velvet Infused Steamed Milk

Directions: Combine Red Velvet syrup and milk in a steaming pitcher then set aside. Add Vanilla Custard Sauce and 20 Below Frozen White Chocolate to serving vessel. Pull shots of espresso directly into vessel with sauce and white chocolate powder then stir to fully mix ingredients. Steam milk / plant-based alternative and syrup as your shots while your shots are pulled. Pour steam milk into flavored espresso and garnish with Red Velvet whipped cream.

