



## Blueberry Tea Cocktail

This blueberry tea cocktail is both deceptive and surprising—that's because there are no blueberries or ingredients included. However, the taste of this warm drink is surprisingly reminiscent of the sweet berries. Made with Two Leaves and a Bud Detox tea, garnished with citrus and rosemary, this soothing cocktail makes for both an elegant after-dinner cocktail as well as a lovely cure for if you find yourself with a scratchy throat during the cold winter season!

Yield: 1, 12 oz. Drink

### Ingredients:

- 1 oz. of Grand Marnier
- 1 oz. of Monin Winter Citrus Syrup
- 1 oz. of Monin Amaretto Syrup
- 1 sachet of Two Leaves and a Bud Detox Tea
- 9 oz. of Hot Water

*Optional Garnish: An Orange Wheel, or Curl, & a Sprig of Rosemary*

**Directions:** Steep 1 sachet of Two Leaves and a Bud Detox Tea in 7 oz of hot water for 4 minutes. Pour the Grand Marnier, Monin Amaretto, and Monin Winter Citrus Syrup into the tea and stir to combine. Relax and enjoy!

## Thai Connection

The Asian influence in the beverage industry has been an increasing trend, so for 2020 I foresee Thai tea gaining in popularity. I have added my own twist with steamed rice milk and a honey, egg white whipped top.

Yield: 1, 12 oz. Drink

### Ingredients:

- 1 oz. of Madhava Ambrosia Honey
- 4 oz. of Pacific Natural Foods Barista Series Rice Milk
- 5 oz. of Thaiwala Thai Tea Concentrate
- 3 Egg Whites

**Directions:** In a steaming pitcher combine the Thaiwala and rice milk—steam to 140 degrees. Add the honey and egg whites in a blender shaker bottle and shake vigorously until foam is created. In a mug, add steamed tea mixture, top with the honey egg white foam & enjoy!





## Grasshopper Generator

I am predicting that the plant based products are going to be in higher demand in 2020... Even in my own house hold my husband and I are starting to lean toward more plant-based, low sugar foods for our kids. This drink gives you all the flavor that we have come to expect from our morning matcha lattes, however it is made with all plant based ingredients.

Yield: 1, 8 oz. Drink

### Ingredients:

- 1 packet of Two Leaves and a Bud Ceremonial Matcha
- 6 oz. of Pacific Natural Foods Barista Series Coconut Original
- ½ oz. (2 pumps) of Monin Mint Concentrated Flavor
- ½ oz. (2 pumps) of Monin White Chocolate Syrup

*Optional Garnish: Mint Leaves*

**Directions:** Steam the Two Leaves and a Bud Ceremonial Matcha in your coconut milk. Pour on top of your flavors. Garnish and enjoy!

# Big Easy Bourbon Poke Cake

This year I am predicting coffee-infused desserts. This cake is a bit boozy with a hint of coffee and toffee crunch.

Yield: 1 Bundt Cake

## Cake Ingredients:

- 1 box of Yellow Cake Mix
- 1 (3.4 oz.) package of Vanilla Pudding Mix
- 4 Eggs
- ½ cup of Water
- ½ cup of Canola Oil
- ¼ cup of Espresso (or Drip Coffee)
- ¼ cup of Nooku Bourbon Cream

## Glaze Ingredients:

- ¾ cup (1½ sticks) of Butter
- 1½ cups of Sugar
- ¼ cup of Water
- ¼ cup of Espresso (or Drip Coffee)
- ½ cup of Nooku Bourbon Cream
- ½ oz of 1883 Toffee Crunch Syrup

*Optional Garnish: Crushed Toffee Bits*





## Big Easy Bourbon Poke Cake Cont.

**Directions:** Preheat oven to 325 degrees and thoroughly grease a bundt pan. In a bowl of an electric mixer, beat together the cake mix, pudding mix, eggs, water, oil, and rum. Mix until smooth and totally combined. Pour batter into prepared pan and bake for 50-60 minutes until a toothpick comes out clean.

When the cake has about 10 minutes to go, start making the glaze. Melt the butter and sugar in a saucepan over medium heat. Then add water and toffee nut syrup and bring to a boil. Boil for 4-5 minutes, or until thick!

Turn off the heat and add the Nooku Bourbon cream. Turn the heat back on and cook for 1 minute more.

Remove cake from oven and let it cool in the pan for 5 minutes. Use a skewer, toothpick, or fork to poke holes all over the surface of the cake. Drizzle half of the glaze over the cake and down the sides. Let it sit in the pan for 10-15 minutes, letting the glaze soak in. Carefully invert the cake onto a serving platter. Slowly drizzle the remainder of the glaze over the top, giving the cake a chance to absorb as much as possible. Top with crushed toffee bits and serve!



# Bourbon Toffee Martini

A no-fork-needed, after dinner dessert.

Yield: 1, 6 oz. Drink

## Ingredients:

- 1 oz. of 1883 1883 Toffee Crunch Syrup
- 4 oz. of Drip Coffee
- 1 oz. of Nooku Bourbon Cream
- Ice (to shake)

*Optional Garnish: Hollander Chocolate Sweet Ground Chocolate Sauce, Whipped Cream & Toffee Pieces*

**Directions:** While your coffee is cooling, get a martini glass and drizzle the Hollander Chocolate sauce on the inside of the glass, then pop the glass in the freezer to harden the chocolate. Pour the Bourbon Cream, coffee and syrup into a shaker and fill with ice. Give it a good shake and strain into the prepared glass. To finish, top with whipped cream and toffee pieces.





## Floral Cascade

Your classic Italian soda with a twist.

Yield: 1, 12 oz. Drink

### Ingredients:

- 1 bottle of Caskai Sparkling Cascara
- ¼ oz. of 1883 Orchid Syrup
- ¼ oz. of 1883 Vanilla Syrup
- 2 oz. of Ice

*Optional Garnish: Hollander Chocolate Sweet Ground Chocolate Sauce, Whipped Cream & Toffee Pieces*

**Directions:** Combine the Caskai, syrups and ice into the glass. Give it a quick stir and enjoy!

## The Slush

This year I am predicting people to indulge more and not feel like they need to be so frugal. Why not a Cold Brew Vanilla Bean Frappuccino?

Yield: 1, 12 oz. Drink

### Ingredients:

- 1, 70 cc scoop of DaVinci Cafe Di'Amore Vanilla Freeze Frappe Powder
- 2 oz. of Cold brew
- 5 oz. of Ice
- 4 oz. of Whole Milk

*Optional Garnish: Mini Chocolate Chips & Vanilla Bean*

**Directions:** Pour all ingredients in a blender and blend until mixed. Top with whipped cream and garnish as desired!







## Sweet & Salty Cold Foam Cold Brew

Cold brew & cold foam are two trends that are going to continue to grow into the new year. This cold brew topped with natural salted caramel cold foam is the perfect mixture of salty and sweet that satisfies all of your trendiest cravings.

Yield: 1, 16 oz. Drink

### Ingredients:

- 2 oz. of Cold Brew Concentrate
- 6 oz. of Water
- 4 oz. of Ice
- 1 oz. (4 pumps) of DaVinci Naturals Single Origin Hawaiian Salted Caramel Syrup
- 2 oz. of Milkadamia Latte Da

*Optional Garnish: Top with Caramel Sauce and Sea Salt*

**Directions:** Add in the cold brew concentrate, water and ice into the bottom of the cup. Combine the Milkadamia and syrup in a blender and blend until thick and frothy. Top the cold brew with the foam and enjoy!

## Bronze Latte

Relying on the turmeric trend and integrating a kick of caffeine this Bronze latte is a 'dirty turmeric latte' or a turmeric latte with espresso. I decided to add lemon syrup to emphasize citrus notes in the espresso and create a refreshing, clean finish while the vanilla syrup is intended to minimize the risk of the lemon syrup causing curdling and increase sweetness to balance the bold, spicy flavors.

Yield: 1, 12 oz. Drink

### Ingredients:

- 1 heaping tbsp. of Two Leaves and a Bud Two Roots Turmeric Powder
- ½ oz. of Torani Lemon Syrup
- ½ oz. of Torani Vanilla Syrup
- 9 oz. of Pacific Natural Foods Barista Series Rice Milk
- 2 oz. of Espresso

*Optional Garnish: Cinnamon dusted Lemon Wheel.*

**Directions:** Add Lemon and Vanilla syrup to serving cup / vessel. Prepare and extract espresso shots while adding Two Roots turmeric and rice milk to your steaming pitcher. Add espresso shots to syrup and stir. Pour steamed, turmeric rice milk into flavored espresso and garnish as desired. desired!





## Desert Rose

This unique combination of spicy and sweet is sure to wake up your mind and all of your senses. With a zesty cayenne pepper and golden turmeric espresso topped with a fragrant rose steamed milk, you'll be alert and present in no time!

Yield: 1, 12 oz. Drink

### Ingredients:

- 2 shots of Espresso
- 1 oz. of Monin Rose Syrup
- 8 oz. of Milk (or Milk Substitute)
- 1 oz. of Monin Golden Turmeric Syrup
- 3 mL (1 pump) Monin Habanero Concentrated Flavor

*Optional Garnish: Rose Petals & a Habanero Pepper*

**Directions:** Brew espresso. Add turmeric syrup and habanero concentrate to mug. Steam milk of choice with rose syrup. Pour espresso over syrup in mug. Finish with perfectly steamed rose milk. Garnish as desired, and enjoy!

## Loveland Fog

A classic drink with a contemporary spin. Tea seems to be an ever-growing popular alternative to coffee and energy drinks in this age. So with all consideration of warehouse item popularity, and drink tastiness.

Yield: 1, 12 oz. Drink

### Ingredients:

- 8 oz. of Milk
- 1 Sachet of Two Leaves and a Bud Organic Earl Grey
- ½ oz. (2 Pumps) of Torani Vanilla Syrup

*Optional Garnish: Stirling Flavors Toasted Coconut Shakeable Topping & Chocolate Chips*

**Directions:** Place the teabag in a mug with hot water and allow it to steep for 5 minutes. Remove the teabag, add a pump of vanilla syrup and/or sweeten the tea, as desired. While the tea is steeping, steam your milk and then add into the hot tea. Stir gently and garnish as desired!

