



Bananas Foster Smoothie

A breakfast worthy version of the popular dessert with a healthy twist!

Yield: 1, 20 oz. Drink

Ingredients:

- 6 oz. of Smartfruit Sunny Banana +Oat Power
- 3 oz. of Pacific Natural Foods Barista Series Oat Original
- 1½ oz. of Frozen Bean Caramel Base Beverage Mix
- ½ oz. of Torani Butter Rum Syrup
- ½ oz. of Torani Brown Sugar Cinnamon Syrup
- 8½ oz. of Ice

Optional Garnish: Butter Rum flavored Whipped Cream, Caramel Drizzle & Banana Chips

Directions: Get a blender: add smoothie mix, oat milk, syrups, powder base then ice. BLEND. Garnish with butter rum flavored whipped cream, caramel drizzle, and a banana chip!

Hibiscus Frappe

A combination of luscious red hibiscus with Indian sarsaparilla, ginger, pink rose petals, and elderflowers steeped, then chilled then blended with ice a hint of honey and White chocolate.

Yield: 1, 12 oz. Drink

Ingredients:

- 2 bags of Smith Teamaker Big Hibiscus Tea
- 6 oz. of Hot Water
- ½ tsp. of Hollander White Chocolate Frappe Powder
- ½ tsp. of Madhava Organic Honey
- 6 oz. of Ice

Optional Garnish: A Fresh Rose

Directions: In a mug, steep tea in hot water for 5 mins then chill in the refrigerator. In a blender, add the chilled tea, honey, white chocolate powder and then ice—blend until smooth.





Exotic White Rose

This smooth and subtly sweet drink is perfect for a nice evening in.

Yield: 1, 8 oz. Drink

Ingredients:

- 1 sachet Numi White Rose - Velvet Garden White Tea
- 8 oz. of Pacific Natural Foods Barista Series Almond Original

Optional Garnish: Dash of Cardamom and Dried Rose Petals

Directions: Steam the Almond milk to desired temperature and pour over your tea bag. Steep for the packages recommended amount of time. Sprinkle some cardamom and crushed Dried Rose petals on top and enjoy.

Chocolate Margaritas

Tequila for two. Chocolate and tequila may seem like an odd pair, but the two work well together bringing you a sweet treat that is out of the box and poured into a glass.

Yield: 2, 6 oz. Cocktails

Ingredients:

- 4 oz. of Tequila
- 3 oz. of Heavy Cream
- 2 oz. of Cointreau
- 1 oz. of DaVinci Coffee Liqueur Syrup
- 2 oz. of Ghirardelli Chocolate Sauce

Optional Garnish: Chocolate Decoration & a Dash of Cinnamon

Directions: In a shaker, combine chocolate sauce, tequila, heavy cream, Cointreau & coffee liqueur syrup. Whisk to combine, taste and adjust if needed. Chill and serve cold. Garnish as desired!





Heart Shaped Chocolate Cupcakes

The traditional snack cake reinvented. Made with Ghirardelli chocolate and baked fresh, these hand held desserts will not disappoint.

Yield: 12 Heart Shaped Cupcakes

Cake Ingredients:

- ½ cup of Hot, Brewed Coffee
- ¾ cup of All-Purpose Flour
- ½ cup of Ghirardelli Majestic Dutch Processed Cocoa
- 1 cup of Sugar
- ¼ tsp. of Baking Powder
- ¾ tsp. of Baking Soda
- ¼ tsp. of Salt
- 1 Egg
- ¼ cup of Vegetable Oil
- ½ cup of Buttermilk
- ½ tsp. of Vanilla

Cake Ingredients:

- 5 oz. of Ghirardelli 60% Cacao Chocolate Chips
- ½ cup of Half n Half

Cream Filling Ingredients:

- ½ cup (1 stick or 1/4 lb.) of Butter
- 2/3 cup of Evaporated Milk



- ½ cup of Shortening
- 2 tsp. of Vanilla
- 1 cup of SugarChocolate Chips
- ½ cup of Half n Half

Optional Garnish: Ghirardelli Barista Classic White Chips

Directions: Cake: Start by preheating oven to 350 degrees. Place cocoa in a medium bowl and pour the coffee over the mixture. Let sit, covered, for 5 minutes, then whisk the mixture gently until smooth.

In another medium bowl, whisk together the flour, sugar, baking soda and salt. Whisk the oil, eggs, vinegar and vanilla extract into the cooled chocolate mixture until smooth. Add the flour mixture to the chocolate mixture and whisk until smooth.

Divide the batter evenly among the muffin cups. Bake cupcakes until set and just firm to the touch (15 to 20 minutes). Let the cupcakes cool in the tin on a wire rack until cool enough to handle (about 10 minutes). Remove each cupcake from the tin, set on the wire rack, and let cool completely before filling and frosting, (about 1 hour). (Unfrosted cupcakes can be stored at room temperature for up to 1 day.)

For the filling: Mix all ingredients in a bowl and beat with an electric mixer without stopping for 30 minutes. With a pastry bag, and a long pastry tip, poke a hole in the center of each cupcake and fill.

Finish by dipping each cupcake in ganache to cover the filling . Let cool until firm, then top with your choice of decoration. Enjoy!

Grapefruit & Elderflower Spritz

This bright, sparkling refresher is almost as great as the brands used to create it:

Yield: 4, 8 oz. Drink

Ingredients:

- 2 oz. of Monin Ruby Red Grapefruit Syrup
- ½ oz. of Monin Elderflower Syrup
- 1 iSi Soda Siphon
- 1 iSi CO2 Soda Charger
- 27 oz. of HumanKind Water

Optional Garnish: A Wedge of Grapefruit & Fresh Flowers

Directions: Mix the syrups with water in an iSi Soda Siphon (quart capacity). After firmly attaching the lid and loading a charger, give it a good shake (see the iSi Stainless Steel Soda Siphon Usage Guide & Safety Brochure). Chill to make the drink more bubbly. Fill your glass with flavored soda water & garnish as desired!



The Lumberjack

This burly drink isn't for the faint of heart...but it is for the thrill-seeking coffee nut! Earth, fire, air, and water all come together in this drink to create a taste and aroma that can't be matched - even by Paul Bunyon himself. A smoky glass, cold brew given new life through nitro technology, and a sweet maple finish. What more could you ask for?

Yield: 4, 8 oz. Drink

Ingredients:

- 13 oz. of Toddy Cold Brew
- 13 oz. of Water
- 1 iSi Nitro Whip
- 1 N2 Nitro Charger
- 1 tbsp. Two Leaves and a Bud Mountain High Chai
- 6 oz. of Monin Maple Spice Syrup

Directions: Start by smoking loose leaf Mountain High Chai and placing the glass over the smoke to prime the glass. Next, mix equal parts cold brew concentrate and water with maple spice syrup in an iSi Nitro Whip container. Firmly attach the lid, load a N2 Nitro Charger and give it a good shake. Dispense the nitro'd cold brew over a glass of ice & top with cold foam if desired.



Howard's Red Lemonade

In an age of sodas, lemonades, teas, bubblies, and build your own drinks, what sounds better than a nice refreshing glass of lemonade? Who doesn't like something sweet, and refreshingly sour that also benefits other people?

Yield: 1, 12 oz. Drink

Ingredients:

- 1 oz. of Island Rose Premium Lemonade Concentrate
- 5 oz. of Water
- 1 tbsp. of Big Train Vanilla Bean Blended Crème
- ¼ oz. (1 Pump) of DaVinci Gourmet Raspberry Syrup
- ¾ oz. (3 Pumps) of DaVinci Gourmet Strawberry Syrup
- 5 oz. of Ice

Optional Garnish: Rim the Glass with Crushed Torie & Howard Hard Candies and top with Fresh Lemons & Strawberries

Directions: Combine all of your ingredients into your blender and blend to combine. Dip cup in Torie and Howard garnish so it adheres to the rim of the glass. Pour drink over ice and garnish as desired!





Tara Jane's Chai

Simple. Refreshing. Bursting with fruity flavor & a sweet after bite, this chai is made for sipping on a lazy Sunday. Inspired by one of the most generous people I know for this season of giving back.

Yield: 1, 16 oz. Drink

Ingredients:

- 2 tbsp. of David Rio Elephant Vanilla Chai
- 7 oz. of Pacific Natural Foods Barista Series Almond Milk
- ½ oz. of 1883 Blueberry Syrup
- 7 oz. of Ice

Optional Garnish: Frozen Blueberries & Whipped Cream

Directions: Add all of the ingredients into your desired serving glass and mix well to combine. Garnish as desired, enjoy and share!