



## Caramel Spiced Apple Chai

This delicious fall favorite with a warm and sweet twist.

Yield: 1, 16oz Drink

### Ingredients:

- 5 ounces of Third Street Dragon Tongue Ginger Chai
- 5 ounces of Mountain Cider Company Hot Spiced Cider
- 4 ounces of your choice of milk
- 1 ounce of 1883 Warm Spices syrup
- 1 ounce of @1883syrops Caramel syrup
- Garnished with Hollander Caramel sauce, whipped cream, and ground cinnamon.

**Directions:** Steam together the prepared Dragon Tongue Ginger Chai and Mountain Cider. Stir in the warm spices and caramel syrup. Top with your choice of steamed milk and garnish to perfection!