

Concept 1: *Peanut Butter Chocolate Chip Cookie Shake*

■ Description:

- Creamy peanut butter and chocolate come together for this scrumptious shake

■ Trend:

- Retro trend
- A new twist on something familiar
- Sonic brings back peanut butter summer shake for 2nd year in a row!
- *“Q1 2013 – Q1 2014 Milkshakes/malts menu appearances rises more than 12%.”*



RECIPE CARD

Peanut Butter Chocolate Chip Cookie

2oz.	Salted creamy peanut butter
1oz.	Barista Dark Mini Chips
½ cup (90g)	Double Chocolate Frappe
1 ½ cups 200g	Ice
5oz.	Water

Place all ingredients in a blender. Blend for 10-15 seconds. Decorate with Whipped cream and drizzle of Ghirardelli Caramel Sauce. Garnish with crushed chopped caramelized peanuts and cookies / wafers crumbs

ORE-OH YEAH!

Try the Oreo® Peanut Butter Shake at SONIC!



Concept 2: *Black Forest Cake*

■ Description:

- Fresh frappe featuring black cherries and sinful chocolate for an everyday indulgence

■ Trend:

- Classic dessert trend, nostalgia + healthy indulgence
- Cherry are popular – antioxidants, superfruit trend
- *“global volume sales of fresh cherries rose by 17% over the 2006-2011 review period, outperforming other high-end fresh fruit “treats” like strawberries and grapes”. 2011, second most dynamic fresh fruit category, achieving a 4% volume gain, ahead of cranberries/blueberries - Euromonitor*



RECIPE CARD

Black Forest Cake

5oz.	Black Cherry Juice
1oz.	Barista Dark Mini Chips
½ cup (90g)	Frozen Hot Chocolate Frappe
2	Nilla wafers
1 ½ cups 200g	Ice

Place all ingredients in a blender. Blend for 10-15 seconds. Swirl glass with Ghirardelli Chocolate sauce, add frappe blend and Decorate with Whipped cream, barista chips and a maraschino cherry



Concept 3: *Dark Chocolate Orange*



■ Description:

- Bold & bright orange and deep dark chocolate come together for a truly gourmet summer frappe treat!

■ Trend:

- Gourmet premium chocolate confection
- Grown up sophisticated flavor, fresh fruit + chocolate combo
- Yogurtland - Dark Chocolate Orange Frozen Yogurt

RECIPE CARD

Dark Chocolate Orange Frappe

5oz.	Orange Juice
1oz.	Barista Dark Mini Chips
½ cup (90g)	Frozen Hot Chocolate Frappe
1 ½ cups 200g	Ice

Place all ingredients in a blender. Blend for 10-15 seconds. Decorate with chocolate flavored whipped cream, Ghirardelli chocolate sauce and some orange zest



Concept 4: *Dulce de Leche*



■ Description

- Milky creamy sweet and salty Caramel Dulce de Leche frappe

■ Trend

- Sea salt caramel trend + Latin flavor influence, sweet and salty
- Starbucks' Petites dessert menu - Salted Caramel Cake Pop.
- Bakers Square –Salty Hog Pie
- The Bristol, in Chicago - Salted Caramel & Banana Tart with milk jam and white chocolate mascarpone.



RECIPE CARD

Dulce de Leche Frappe

1oz.	Caramel Sauce
½ cup (90g)	Classic White Frappe
½ oz.	Classic White Chips
Pinch	Sea Salt
1 ½ cups 200g	Ice
4oz.	Water

Place all ingredients in a blender. Blend for 10-15 seconds. Add frappe blend and decorate with Ghirardelli Caramel whipped cream and a sprinkle of fine sea salt

Concept 5: *Tiramisu*

■ Description:

- Escape to an Italian café when you sip on this sweet cocoa and rich bold espresso flavored frappe

■ Trend:

- Dessert inspired beverage
- Ethnic flavor Influences
 - Latin, Italian and Asian concepts are becoming more and more mainstream
- Starbucks is testing a new Tiramisu Latte to follow up caramel flan success



RECIPE CARD

Tiramisu Frappe

1 ½ oz.	Caramel Sauce
4oz.	Milk
½ oz.	Espresso Coffee Beans
½ cup (90g)	White Mocha Frappe
1oz.	Barista Mini Chips
1 ½ cups 200g	Ice

Place all ingredients in a blender. Blend for 20 seconds. Swirl glass with Ghirardelli Chocolate sauce, add frappe blend and Decorate with White chocolate flavored whipped cream, and a dusting of Ghirardelli Sweet Ground Chocolate Powder and garnish with an espresso bean



Concept 6: *Raspberry Lemonade Shortcake*

■ Description:

- Raspberry lemonade and berry shortcakes come together in this tart and refreshing summer frappe.

■ Trend:

- Summer beverage
- Twist on the very popular strawberry shortcake dessert
- *Lemonade-and-iced-tea blends, “restaurant originals” (such as house-made sodas), beyond-fruit smoothies are trending in non-alcoholic beverage category*
- Berries are every popular
 - Triple Berry Blast Milkshake, Burgerville: Marionberry, raspberry and blueberry with local Sunshine Dairy ice cream and real whipped cream



RECIPE CARD

Raspberry Lemon Shortcake

4oz.	Lemonade
1oz.	Water
1oz.	Raspberries
½ cup (90g)	Classic White Frappe
1 ½ cups 200g	Ice
2	Nilla Wafers

Place all ingredients in a blender. Blend for 10-15 seconds. Decorate with whipped cream and crushed wafers.



Concept 7: *Chocolate Chip Banana Bread Pudding*



■ Description:

- A frozen spin on the ever delicious banana bread pudding

■ Trend:

- Comfort Food
- California Pizza Kitchen recently introduced a salted caramel pudding.
- Many independents serve sticky toffee and bread puddings at restaurants
- Banana is a leading flavor



RECIPE CARD

Chocolate Chip Banana Bread

½ (50g)	Banana
1 oz.	Barista Chocolate Chip
5 oz.	Water
½ cup (90g)	White Frappe
2	Graham Cracker
1 ½ cups 200g	Ice

Place all ingredients in a blender. Blend for 10-15 seconds. Decorate with whipped cream, drizzle with Chocolate sauce and crushed toasted pecans



Concept 8: *Blueberry Pie*



■ Concept:

- Sip on summertime with this refreshing blueberries and cream frappe sprinkled with crunchy pie crumbs

■ Trend:

- Retro, Classic American
- Pie concept extremely trendy
- More-indulgent new sippable treats include the Pie Smoothie at Grand Traverse Pie Company



RECIPE CARD

Blueberry Pie

1 oz.	Blueberries
½ cup (90g)	Classic White Frappe
1 ½ cups 200g	Ice
1oz.	Water
4oz.	Blackberry Juice
1oz.	Nilla Wafers

Place all ingredients in a blender. Blend for 10-15 seconds. Decorate with Ghirardelli white chocolate flavored whipped cream, white chocolate sauce and crushed cookie/wafer crumbs

Concept 9: *Caramel Apple Pie*



■ Description:

- A drinkable twist on the comforting rustic southern apple pies. Yum in a glass.

■ Trend:

- Retro, nostalgia trend
- Pie concept extremely trendy
- Classic American
- Caramel apple inspired
- Apple lattés and spice drinks are very popular in the fall time, great offering for warmer climate regions



RECIPE CARD

Caramel Apple Pie	
4oz.	Apple Juice
½ cup (90g)	Classic White Frappe
1 ½ cups 200g	Ice
1oz.	Water
2	Graham Cracker
Pinch	Cinnamon Powder
Place all ingredients in a blender. Blend for 10-15 seconds. Decorate with white chocolate whipped cream, Ghirardelli Caramel sauce and crushed graham crackers	

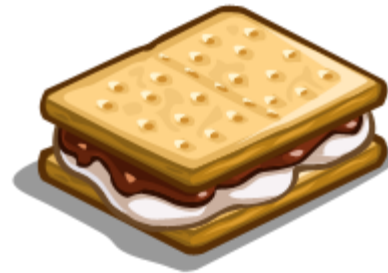
Concept 10: *S'mores*

■ Description

- Campfire s'mores in this delicious

■ Trend:

- Retro
- Classic American
- Seasonality –
- *General Foods International (GFI) announced the launch of S'mores Cappuccino featuring Jet-Puffed Marshmallows. This new limited-time flavor combines the taste of chocolate with a hint of graham cracker and marshmallow, the classic flavors of everyone's favorite campfire treat. summer time favorite*



RECIPE CARD

S'mores

1oz.	Barista Dark Chocolate
½ cup (90g)	Mocha Frappe
1 ½ cups 200g	Ice
5oz.	Water
1oz.	Cinnamon Graham crackers
½ oz.	Mini Marshmallows

Place all ingredients in a blender. Blend for 10-15 seconds. Decorate with mini marshmallows, Ghirardelli chocolate sauce and crushed graham crackers



Concept 11: *Snickers Doodle Latte*

■ *Yields one 12 fl oz. beverage*

■ **Description:**

- Enjoy warm spiced notes and sweet caramel in this Snicker doodle cookie latté

■ **Trend:**

- Retro dessert trend
- Classic Americana
- Chef inspired - Culinology



RECIPE CARD

Snickers Doodle Latte

3 tbsp.	Caramel Sauce
1/8 tsp.	Ground Cinnamon
2 shots	Espresso
1 cup	Steamed Milk
As needed	Ground Cinnamon for dusting

Place caramel and cinnamon in a coffee mug. Pour in espresso and stir together. Slowly pour in freshly steamed milk. Dust with cinnamon



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