



SWEETBIRD®

Flavour Focus:

# Fall into Autumn

As summer draws to a close, it's time to start transitioning to more warming, indulgent drink options. To help you with this, our flavour specialists have selected the top 6 syrups for autumn and compiled a selection of delicious recipes to try them in. We'll also show you the best ways to enjoy our brand new Honeycomb syrup below. Be sure to follow @hellosweetbird #SweetbirdFlavourFocus on social media. Tag us in your drink posts so we can see how you use Sweetbird and celebrate all things autumnal.

all recipes 12oz drinks



Start transitioning to autumnal hot chocolates



S'mores Latte



Honeycomb Hot Chocolate + Latte

## Hello Honeycomb!



The newest syrup to the Sweetbird range, Honeycomb is perfect in dark or white hot chocolates, coffees, steamers and frappés. We've carefully blended delicious flavours of caramelised sugar with rich caramel notes to create a syrup reminiscent of our favourite honeycomb chocolate bar. Just add 2 pumps to a latte or hot chocolate or try in these recipes...

### Chocolate Honeycomb Happé™

- ½ scoop Chocolate frappé
  - 2 pumps Honeycomb syrup
  - Steamed milk
1. Add frappé with syrup and a splash of hot water in a cup
  2. Stir into a smooth paste
  3. Top with steamed milk, stirring as you pour

### Oat & Honeycomb Breakfast Frappé

- Ice + oat milk
  - 1 scoop Vanilla frappé
  - 2 pumps Honeycomb syrup
1. Fill cup with ice, level to the top of the cup
  2. Pour milk over ice (to 1cm below the top)
  3. Pour contents of cup into blender jug
  4. Add frappé and syrup
  5. Put the lid on tightly then blend until smooth

### Honeycomb Beet Latte

- 1 mini scoop Zuma Organic Beetroot powder
  - 1 pump Honeycomb syrup
  - Oat milk
1. Add beetroot and syrup to cup
  2. Add a splash of hot water and mix into a paste
  3. Top with steamed milk, stirring as you pour



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# Top 6 syrups for Autumn

These warming flavours are the perfect seasonal syrups to take you into autumn and see you all the way through winter.



1. Chai
2. Pumpkin Spice
3. Cinnamon
4. Chilli
5. Toffee Apple
6. S'mores

## Give it a Chai!



Chai, also known as masala chai ('masala' meaning spices, chai meaning tea), comes from India and is typically made by brewing loose black tea with warming spices and milk.

Sweetbird's aromatic Chai syrup combines tastes of cinnamon, cloves and ginger, blended with tea to deliver a warm and mellow sweetness. It's the simplest way to add a delicious chai option to your menu. Just mix three pumps with hot water, or steam with milk and serve.



Chai Latte



Dirty Chai's

## Recipes



### 1. Dirty Chai

- 2 pumps Chai syrup
  - Double espresso
  - Steamed milk
1. Add syrup and espresso to cup
  2. Top with steamed milk

### 2. Pumpkin Pie Milkshake

- Ice + milk
  - 2 pumps Pumpkin Spice syrup
  - ½ scoop Vanilla Bean frappé
1. Half fill 12oz cup with ice
  2. Fill cup with milk (to 1 cm below the top)
  3. Pour contents of cup into blender jug
  4. Add syrup and frappé
  5. Put the lid on tightly then blend until smooth

### 3. Cinnamon Iced Almond Latte

- Ice
  - Double espresso
  - 2 pumps Cinnamon syrup
  - Almond milk
1. Add ice to cup to ⅓ full
  2. Pour double espresso and syrup over ice
  3. Top with almond milk
  4. Stir and serve



### 4. Chilli Hot Chocolate

- 1 scoop Zuma Dark hot chocolate
  - 2 pumps Chilli syrup
  - Steamed milk
1. Add hot chocolate, syrup and a splash of hot water to cup
  2. Mix into a smooth paste
  3. Top with steamed milk, stirring as you pour

### 5. Apple Pie Hot Chocolate

- 1 scoop Zuma Fairtrade Dark hot chocolate
  - 1 pump Toffee Apple syrup
  - 1 pump Cinnamon syrup
  - Steamed milk
1. Combine hot chocolate and syrups with a splash of hot water in cup
  2. Mix into a smooth paste
  3. Add steamed milk, stirring as you pour
  4. Top with whipped cream and pile on the toppings

### 6. S'mores Latte

- 2 pumps S'mores syrup
  - Double espresso
  - Steamed milk
1. Add syrup and espresso to cup
  2. Top with steamed milk



If you see a play button next to a recipe visit YouTube to watch the how-to-make video.

Find hundreds of inspired recipes at [sweetbird.com](https://sweetbird.com)