



SWEETBIRD®

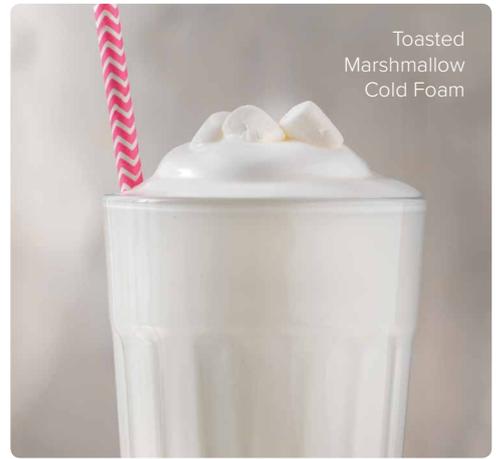
Flavour Focus:

Sweet Shop



Be inspired by those classic childhood flavours in this month's Flavour Focus. From toffees, fudge, marshmallows to butterscotch, we've rounded up our favourite 'Sweet Shop' recipes to help you give your customers a taste of nostalgia. Be sure to follow @hellosweetbird and #SweetbirdFlavourFocus on social media. Try these recipes or your own and tag us in your Sweetbird drink creations.

all recipes 12oz drinks



Toasted Marshmallow Cold Foam



Top drinks with Mini Marshmallows, Toffee Crunch and Mini Rainbow Chocolate Beans

Syrup sweeties

Candy isn't just for children. Offer grown up customers a trip down memory lane with Sweetbird's favourite sweet shop flavoured syrups. Just 2 pumps is all you need to transform any classic hot or cold drink.

S'mores,
Salted Caramel,
English Toffee, Fudge
Toasted Marshmallow,
Butterscotch, Caramel,
Honeycomb



Caramel Fudge Mocha

- 1 pump Fudge syrup
 - 1 pump Caramel syrup
 - Double espresso
 - 1 pump Zuma Dark sauce
 - Steamed milk
1. Add syrups, espresso and sauce to cup and mix into a smooth paste
 2. Top with steamed milk, stirring as you pour

Honeycomb Chocolate Happé™

- ½ scoop Chocolate frappé
 - 2 pumps Honeycomb syrup
 - Steamed milk
 - Whipped cream
 - Zuma Gold Dust
1. Add frappé, syrup and a splash of hot water to cup and mix into a smooth paste
 2. Top with steamed milk, stirring as you pour
 3. Finish with whipped cream and Zuma Gold Dust

English Toffee Iced Latte

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



@hellosweetbird



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Three ways to drink: Marshmallow



You often find this squishy confectionary on top of drinks, but our experts like to taste it in them too. We've captured the smell and taste of fire-toasted marshmallows in our *Toasted Marshmallow* and *S'mores* syrups – a real treat for the senses. Unlike most marshmallows, both are *vegan-approved* meaning they can be enjoyed by everyone.

Toasted Marshmallow Hot Chocolate



- 1 scoop Zuma Dark hot chocolate
- 2 pumps Toasted Marshmallow syrup
- Steamed milk
- Whipped cream, toasted mini marshmallows and Zuma Hot Chocolate Shaker (optional)

1. Add hot chocolate, syrup and splash of hot water to cup and mix into a smooth paste
2. Top with any steamed milk, stirring as you pour
3. Finish with whipped cream, cocoa and mini marshmallows if desired



Top Tip: Why stop at plant-based milks? Try offering vegan cream and marshmallows as well to give vegan & flexitarian customers more options.

Marshmallow Cold Foam

- 2 pumps Toasted Marshmallow syrup
 - 150ml cold skimmed milk
1. Add milk and syrup to Blendtec Cold Foam jar
 2. Blend on small milkshake cycle on any Blendtec blender for 18 seconds



S'mores Latte

- Double espresso
- 2 pumps S'mores syrup
- Steamed milk

1. Add double espresso and syrup to cup
2. Top with steamed milk



What are S'mores? An American campfire classic; these messy treats are made by sandwiching toasted marshmallow and melted chocolate between graham crackers. We've blended all of those rich flavours into one delicious syrup, so you can add S'mores signature drinks to your menu in an instant.

More recipes

Coconut Bon-Bon Frappé

- Ice
- 2 pumps Coconut purée
- Milk
- 1 scoop Chocolate frappé
- Zuma Chocolate sauce

1. Fill glass with ice, then add purée over ice
2. Top with milk (to 1cm below the top)
3. Pour contents into blender jar
4. Add frappé then blend until smooth
5. Pour back into glass and finish with a drizzle of chocolate sauce

Lemon or Strawberry Sherbet Smoothie

- Ice + water
- Lemon or Strawberry smoothie
- 2 pumps Lime syrup

1. Fill glass with ice
2. Add water over ice to 1/3 then top with smoothie mix
3. Blend until smooth and pour back into cup to serve.

Cherry Cola

- 1 pump Vanilla syrup
- 1 pump Cherry syrup
- Cola
- Ice

1. Add syrups to glass
2. Top 3/4 full with cola and stir well
3. Add ice cubes to fill and garnish with cherry and lime wheel



If you see a play button next to a recipe, click the link to watch the how-to-make video on YouTube.

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