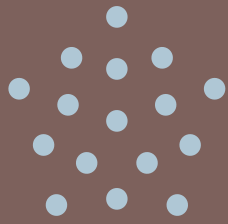




SWEETBIRD[®]

BRISTOL ENGLAND



cinnamon
& vanilla
brioche

Cinnamon Bun Syrup

INTRODUCING CINNAMON BUN SYRUP

Elevate coffee, hot chocolate, frappés, and shakes with the irresistible taste of new Sweetbird Cinnamon Bun Syrup.

Indulge in Cinnamon Bun Bliss

Transform everyday drinks into a delightful cinnamon bun experience. Sweetbird Cinnamon Bun syrup seamlessly blends with hot or cold beverages, adding a touch of sweetness and a warm, inviting cinnamon spice that will tantalise customers taste buds.

Crafted with Sweet Simplicity

Sweetbird believe in using simple, high-quality ingredients to create exceptional flavours. Sweetbird Cinnamon Bun syrup is made with real cinnamon and has flavour notes of vanilla bean and brioche, ensuring a rich, authentic taste without any artificial additives or preservatives.

Get Creative

The latest Sweetbird syrup is not just a flavour enhancer; it's an invitation to unleash the inner barista and craft your own signature beverages. Experiment with different combinations to create the perfect cinnamon bun-inspired concoction. Whether you prefer a subtle hint of cinnamon or an explosion of flavour, our syrup is the versatile ingredient that will elevate hot and cold drink creations

TASTING NOTES

This delightful syrup captures the essence of warm, gooey cinnamon rolls, infused with sweet brioche and vanilla sugar, all crowned with a sprinkle of aromatic cinnamon spice.

- Made in the UK
- Free from artificial colours, flavours and preservatives
- Free from GMOs
- Registered with The Vegan Society
- 62 servings per litre bottle



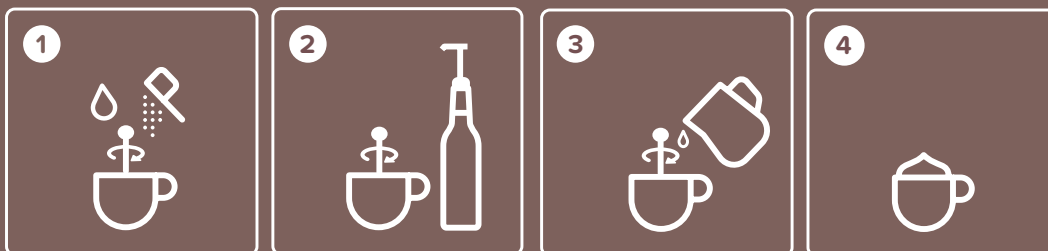
1 litre
30% Post
Consumer
Recycled
bottles with
new white
caps



HOT CHOCOLATE ✓ LATTE ✓ MOCHA ✓
ICED COFFEE ✓ FRAPPÉ ✓

MAKE CINNAMON BUN HOT CHOCOLATE

12 oz / 355 ml drink



1. Combine 1 scoop hot chocolate with a splash of hot water

2. Add 2 pumps of syrup then mix into a smooth paste

3. Add steamed milk, stirring as you pour

4. Decorate with whipped cream and toppings then dust with cinnamon



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SWEETBIRD

BRISTOL ENGLAND



Cinnamon Bun Recipes

Looking for inspiration for Sweetbird Cinnamon Bun syrup and easy ways to add the on-trend syrup to your menu? Look no further!

Remember to share the new drinks on social to entice customers!

CINNAMON BUN LATTE (VE)

- Double espresso
- 2 pumps Cinnamon Bun syrup
- Steamed milk

1. Combine espresso and syrup in a cup.
2. Top up with milk, stirring as you pour.

HONEY BUN HOT CHOCOLATES*

- 1 scoop Zuma White, Dominican Republic Single Origin or Original hot chocolate
- 2 pumps Cinnamon Bun syrup
- Steamed milk

1. Combine hot chocolate and syrup in a cup with a splash of hot water.
2. Mix to a smooth paste.
3. Top with steamed milk, stirring as you pour.

*Zuma White (v), Dominican Republic Single Origin (ve), Original (ve)

CINNAMON BUN MOCHA (VE)

- Double espresso
- 1 scoop Zuma Dark hot chocolate
- 2 pumps Cinnamon Bun syrup
- Steamed milk

1. Combine espresso, hot chocolate and syrup in a cup.
2. Mix to a smooth paste.
3. Top with steamed milk, stirring as you pour.

CINNAMON BUN CHAI (VE)

- 1 scoop Zuma Vanilla Chai
- 2 pumps Cinnamon Bun syrup
- Steamed milk

1. Combine chai and syrup in the cup.
2. Fill 1/3 with hot water then mix to a smooth paste.
3. Top with steamed milk, stirring as you pour.

ICED LATTE OR AMERICANO WITH CINNAMON BUN COLD FOAM (V)

- Ice
- Double espresso
- Milk

For Cold Foam:

- 150ml skimmed milk
- 1 pump Cinnamon Bun syrup

1. Add ice to glass to 1/3 full.
2. Pour double espresso over ice.
3. Top with milk or water and stir.

For Cold Foam:

1. Put the skimmed milk in a Blendtec cold foam jar with syrup and blend on 'small milkshake' setting for 18 seconds.
2. Pour cold foam over coffee and serve.

CINNAMON BUN FRAPPÉS*

- Choose from 1 scoop White Chocolate, Sticky Toffee, Vanilla Frappé as your base.
- Ice / milk
- 3 pumps Cinnamon Bun syrup
- Whipped cream
- Cinnamon to dust

1. Fill glass with ice, level to the top of the glass.
2. Pour milk over ice (to 1cm below the top).
3. Pour contents of glass into blender jug.
4. Add frappé and syrup.
5. Put the lid on tightly then blend until smooth.
6. Top with whipped cream and a dust of cinnamon.

*Sweetbird White Chocolate (v), Sticky Toffee (v), Vanilla (ve)

CINNAMON TOFFEE BUN HAPPÉ (V)

- 1/2 scoop Sticky Toffee frappé
- 2 pumps Cinnamon Bun syrup
- Steamed milk

1. Mix frappé powder and syrup with a splash of hot water in a cup
2. Top with steamed milk, stirring as you pour

CINNAMON BUN MILKSHAKE WITH COLD FOAM (V)

- Ice / milk
- 1/2 scoop Vanilla frappé
- 3 pumps Cinnamon Bun syrup
- 150ml chilled skimmed milk (for cold foam)

1. Half fill glass with ice.
2. Pour milk over ice (to 1cm below the top).
3. Pour contents of glass into blender jug.
4. Add syrup and frappé.
5. Put the lid on tightly then blend until smooth.
6. See cold foam method in Iced Latte/ Americano recipe.

ALMOND CROISSANT HOT CHOCOLATE (VE)

- Zuma Original hot chocolate
- 1 pumps Cinnamon Bun syrup
- 1 pump Almond syrup
- Steamed milk

1. Combine hot chocolate and syrups in a cup with a splash of hot water.
2. Mix to a smooth paste.
3. Top with steamed milk, stirring as you pour.

CINNAMON BUN STEAMER (VE)

- 2 pumps Cinnamon Bun syrup
- Steamed milk

1. Add syrup to a cup
2. Top up with steamed milk.

All recipes are for 12oz drinks. Drinks marked with (ve) are made with products approved by The Vegan Society so choose non-dairy alternatives for vegan friendly serves.

