



SWEETBIRD®

BRISTOL ENGLAND



Honeycomb Syrup

Add caramelised indulgence to hot chocolates, frappés and lattes.

HONEYCOMB SYRUP

We've carefully blended delicious flavours of caramelised sugar with rich caramel notes to create a syrup reminiscent of our favourite honeycomb chocolate bar. This syrup pairs perfectly with dark or white hot chocolates but also tastes great in coffees, steamers and indulgent frappé recipes.

This syrup is part of the Sweetbird range of Creative syrups. With 13 syrups in the collection, our creative syrups allow you to be just that, creative. Add these specialist flavours to menus all year round or introduce them as guest flavours to generate a limited edition buzz.

- Free from artificial colours, flavours and preservatives
- Free from high fructose corn syrup
- Free from GMOs
- Registered with The Vegan Society



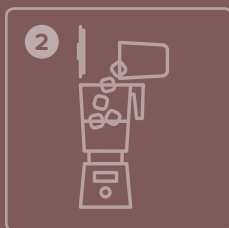
MAKE HONEYCOMB

CHOCOLATE FRAPPÉ

Frappé - 12oz / 355ml drink



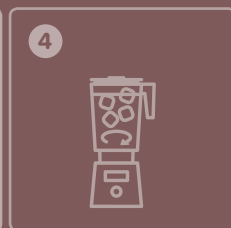
1. Fill cup with ice, level to top then fill with milk (to 1cm below top)



2. Pour contents of cup into blender jug



3. Add 1 scoop of Chocolate frappé and 2 pumps of Honeycomb syrup



4. Put the lid on tightly then blend until smooth



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Have you tried Sweetbird's other ranges of smoothies, frappés and purées? For more inspiration and creative recipes visit sweetbird.com