



SWEETBIRD

BRISTOL ENGLAND



Top Toffee Nut Recipes

Indulgent Toffee Nut syrup melds beautifully with all customer favourites and can be used to create hundreds of hot and cold drinks. Here are a few personal favourites from our experts to get you started.

TOFFEE NUT WHITE HOT CHOCOLATE

- 1 scoop White hot chocolate
 - 2 pumps Toffee Nut syrup
 - Steamed milk
1. Combine the hot chocolate and syrup in a cup
 2. Top with steamed milk, stirring as you pour

PEANUT BUTTER & TOFFEE MILKSHAKE

- Milk/ice
 - 1 pump Peanut Butter syrup
 - 1 pump Toffee Nut syrup
 - ½ scoop Vanilla Bean frappé
 - Whipped cream
 - Caramel sauce
1. Half fill cup with ice
 2. Fill cup with milk, to 1cm below the top
 3. Pour contents of cup into blender jug
 4. Add frappé powder and syrup
 5. Put the lid on tightly then blend until smooth
 6. Top with whipped cream and drizzle with caramel sauce

TOFFEE NUT FRAPPÉ

- Oat milk/ice
 - 2 pumps Toffee Nut syrup
 - 1 scoop Sticky Toffee frappé
1. Fill cup with ice, level to top of cup
 2. Pour over oat milk, to the top
 3. Pour ice and milk into blender jug
 4. Add frappé and syrup and blend until smooth

TOFFEE NUT LATTE

- Double espresso
 - 2 pumps Toffee Nut syrup
 - Steamed milk
1. Combine the double espresso and syrup in a cup
 2. Top up with milk, stirring as you pour

TOFFEE NUT HOT CHOCOLATE

- 1 scoop hot chocolate
 - 2 pumps Toffee Nut syrup
 - Steamed milk
1. Combine the hot chocolate and syrup in a cup, with a splash of hot water
 2. Top with steamed milk, stirring as you pour

TOFFEE NUT MOCHA

- Double espresso
 - 1 scoop Dark hot chocolate
 - 2 pumps Toffee Nut syrup
 - Steamed milk
1. Combine the espresso, hot chocolate and syrup in a cup
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour



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