

# **SWEET JE⚡US**

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**BEVERAGE BUILDS**

# CAKE BATTER HOT CHOCOLATE

## BEVERAGE BUILDS



## STEPS

1



Large (12oz) Cup  
Rimmed With  
Condensed Milk &  
Red Velvet Crumble

2



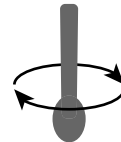
3 Tbsp Dry Cake  
Batter

3



2oz 203° Hot Water

4



Mix Cake Batter  
And Hot Water In  
A Pitcher With A  
Spoon Until Liquid

5



Add Milk To One  
Finger Below Pitcher  
Spout

6



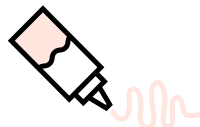
Steam No Foam

7



Vanilla Whipped  
Cream

8



Cream Cheese Icing

9



Red Velvet Crumble  
Topping

10



Served With A  
Spoon

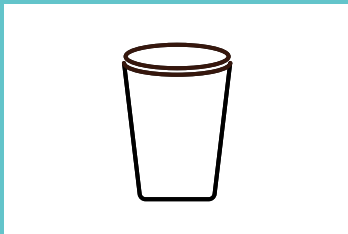
# SALTED DARK HOT CHOCOLATE

BEVERAGE BUILDS



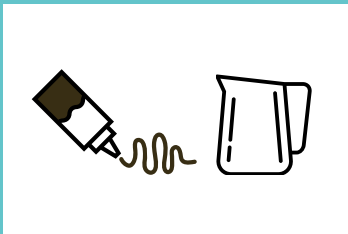
## STEPS

1



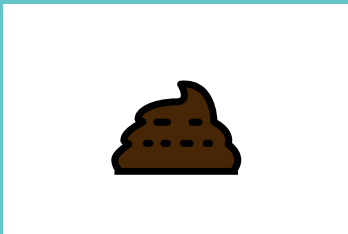
Large (12oz) Cup  
Rimmed With Chocolate  
Sauce & Oreo Crumble

2



3oz Hot Chocolate Base  
& 8oz Homogenized Milk  
Steamed No Foam

3



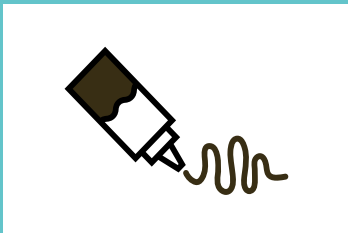
Dark Chocolate Whipped  
Cream

4



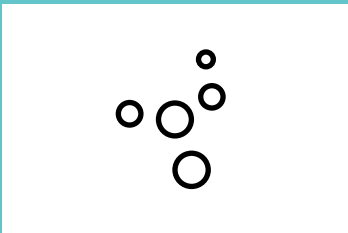
Chocolate Shavings

5



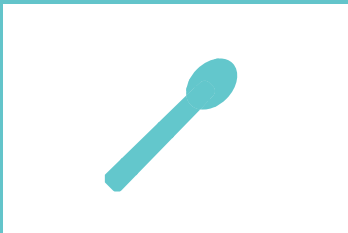
Hot Chocolate Base  
Drizzle

6



One Pinch Of Maldon's Sea  
Salt Distributed Evenly  
Over The Entire Topping.  
This Step Is Key As Over Salting Or Lack Of  
Distribution Will Ruin The Taste For The Guest.

7



Served With A Spoon

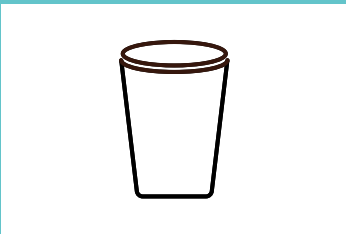
# S'MORES HOT CHOCOLATE

## BEVERAGE BUILDS



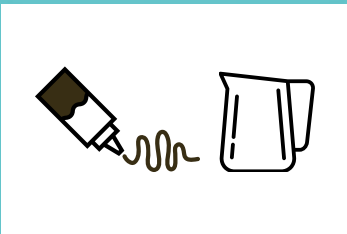
### STEPS

1



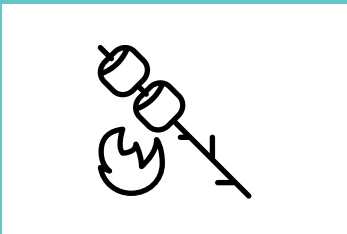
Large (12oz) Cup  
Rimmed With Chocolate  
And Graham Cracker  
Crumble

2



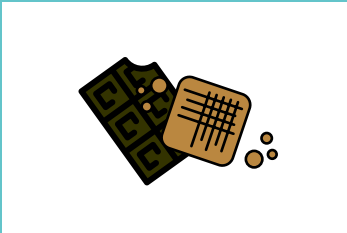
8oz Homogenized Milk,  
3oz Hot Chocolate Base  
Steamed No Foam

3



Mini-Marshmallow  
Garnish (Flamed)

4



Microplaned Chocolate &  
Graham Cracker Crumble  
On Top

5



Served With A Spoon

# CAKE BATTER SHAKE

## BEVERAGE BUILDS



- **6oz Homogenized Milk**  
(5oz Milk/1oz Cold Brew Concentrate For Cold Brew Injection)
- **2 Second Pull Of Vanilla Soft Serve**
- **2 Tbsp Of White Cake Mix**
- **Ice To Top Of Logo On 16oz Cup**
- **1/4 Tsp Of Xanthan Gum**

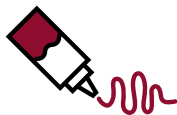
## STEPS

1



Combine Above Ingredients In Blender Jug And Blend On Setting #6

2



Line The Outside Of A 16Oz Cold Cup With Raspberry Sauce In A Zig Zag Pattern  
(Careful Not To Fill The Bottom Of The Cup)

3



Pour Blended Ingredients Into The Cup, Leaving An Inch At The Top For Toppings

4



Top With Vanilla Whipped Cream, Cream Cheese Icing Lattice, And Red Velvet Crumble

5



Serve With A Spoon And A Straw

# PEANUT BUTTER, PRETZEL & NUTELLA

## BEVERAGE BUILDS



- **6oz Homogenized Milk**  
(5oz Milk/1oz Cold Brew Concentrate For Cold Brew Injection)
- **2 Second Pull Of Caramel Soft Serve**  
(Sub Vanilla If Caramel Not On Menu)
- **2oz Cup Of Peanut Butter Sauce**
- **2oz Caramel Sauce**
- **Ice To Top Of Logo On 16oz Cup**
- **1/4 Tsp Of Xanthan Gum**

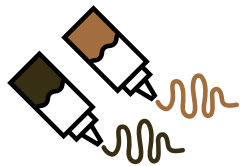
## STEPS

1



Combine Above Ingredients In Blender Jug And Blend On Setting #6

2



Line The Outside Of A 16oz Cold Cup With Peanut Butter Sauce & Caramel Sauce In A Zig Zag Pattern (Careful Not To Fill The Bottom Of The Cup)

3



Pour Blended Ingredients Into The Cup, Leaving An Inch At The Top For Toppings

4



Top With Vanilla Whipped Cream, Nutella Sauce Lattice, A Pinch Of Black Salt & Crumbled Pretzels

5



Serve With A Spoon And A Straw



# TRIPLE CHOCOLATE SHAKE

## BEVERAGE BUILDS



- **6oz Homogenized Milk**  
(5oz Milk/1oz Cold Brew Concentrate For Cold Brew Injection)
- **2 Second Pull Of Chocolate Soft Serve**
- **2 Tbsp Of Brownie Chunks**
- **2 Tbsp Oreo Crumble**
- **3 Tbsp Brazilian Hot Chocolate Powder**
- **Heaping Cup Of Ice**
- **1/4 Tsp Of Xanthan Gum**

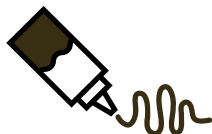
## STEPS

1



Combine Above Ingredients In Blender Jug And Blend On Setting #6

2



Line The Outside Of A 16oz Cold Cup With Hot Chocolate Sauce In A Zig Zag Pattern (Careful Not To Fill The Bottom Of The Cup)

3



Pour Blended Ingredients Into The Cup, Leaving An Inch At The Top For Toppings

4



Top With Chocolate Whipped Cream, Chocolate Sauce Lattice & Dark Chocolate Shavings  
(Substitute With Vanilla Whipped Cream If Chocolate Whip Unavailable)

5



Serve With A Spoon And A Straw