

SWEET JE⚡US

BEVERAGE BUILDS

CAKE BATTER HOT CHOCOLATE

BEVERAGE BUILDS



STEPS

1



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

2



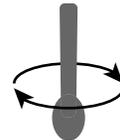
3 Tbsp Dry Cake
Batter

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

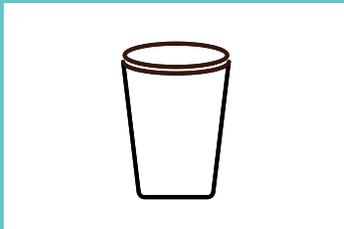
SALTED DARK HOT CHOCOLATE

BEVERAGE BUILDS



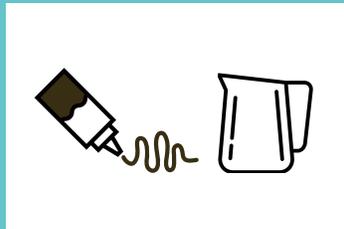
STEPS

1



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

2



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

3



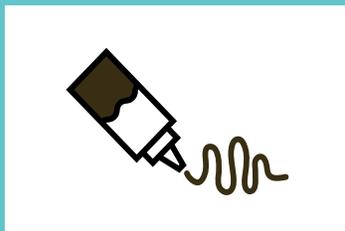
Dark Chocolate Whipped
Cream

4



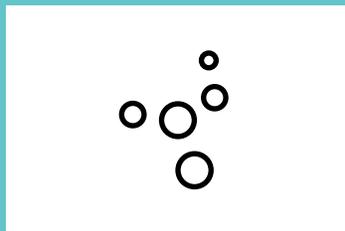
Chocolate Shavings

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

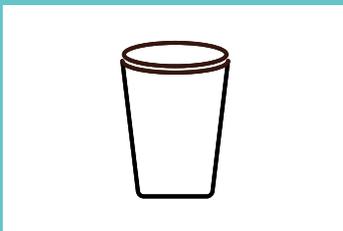
S'MORES HOT CHOCOLATE

BEVERAGE BUILDS



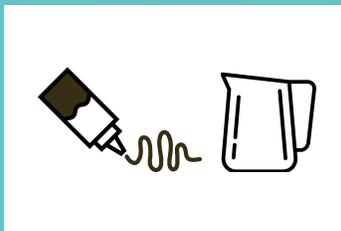
STEPS

1



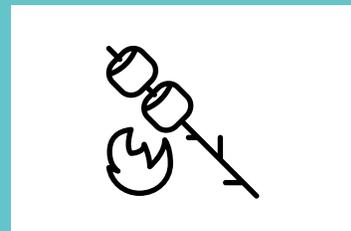
Large (12oz) Cup
Rimmed With Chocolate
And Graham Cracker
Crumble

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**

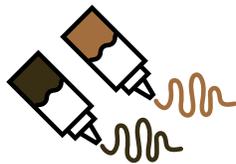
STEPS

1



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

2



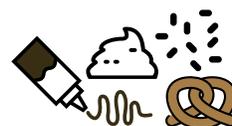
Line The Outside Of A 16oz Cold Cup With Peanut Butter Sauce & Caramel Sauce In A Zig Zag Pattern (Careful Not To Fill The Bottom Of The Cup)

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**

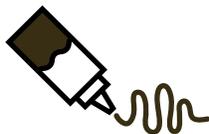
STEPS

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