

QUARTERLY RECIPES

Winter

2025

MONIN®

Seasonal *Snapshot*

Shorter days, gentle snowfall, and twinkling lights in the winter air. Celebrate the season with signature holiday flavours that capture the magic of winter from Christmas cheer to New Year's sparkle.

61%

say *seasonal flavours distinguish an LTO* from regular items

67%

associate the winter season with special flavours, beverages, and LTOs from restaurants

Consumer Mindset:

- Celebratory
- Indulgence

Key *Growth* Drivers:

- Premium Ingredients
- Signature Twist
- Holiday Activations

Source: Datassential

Top Seasonal Non-alc. Beverage *Flavours*

Winter flavours typically debut by Thanksgiving, featuring indulgent classics like gingerbread, cookie butter, and warming spices that evoke the comfort and nostalgia of the season.

Spring (MAM)		Summer (JJA)		Fall (SON)		Winter (DJF)	
Macadamia	*	Pumpkin	538	Gingerbread	*	Nut	1500
Compote	900	Pumpkin Pie	471	Truffle	*	Lavender	338
Fruit	509	Pie	471	Sugar Cookie	2400	Berry	194
Dragon Fruit	500	Grape	420	Cardamom	2400	Blackberry	188
Kiwi	500	Nutmeg	300	Ginger	986	Strawberry	117
Bean	500	Dates	300	Clove	700	Hazelnut	106
Watermelon	433	Chai	281	Cranberry	643		
Passion Fruit	431	Spice	241	Cookie	386		
Blueberry	420	Peach	236	Spice	355		
Birthday Cake	420	Cherry	229	Mint	300		
Churro	375	Apple	219	Nutmeg	300		
Pineapple	364	Birthday Cake	214	Frozen Yogurt	300		
Mango	336	Cake	167	Tart	262		
Cake	300	Lemon	157	Chai	247		
Raspberry	275	Orange	150	Hazelnut	193		

ITEM LAUNCH INDEX: each season indexed vs. all other seasons; 100=average across seasons, so values >100 mean that this ingredient or flavour is more common during that season
*Indicates food or flavours that only appear in the specified season
DETAILS: date filters: all time; category filters: Non-alcoholic Beverage ; segment/chain filters: all segments; keyword includes -; keyword excludes -; **foods/flavours filter:** Nuts, Fruit, Spices, Desserts, Veggies

Top Seasonal Cocktail *Flavours*

Unlike non-alc. beverages, cocktails often wait until the given season to launch flavours associated with it.

Spring (MAM)		Summer (JJA)		Fall (SON)		Winter (DJF)	
Grilled Pineapple	1500	English Cucumber	*	Pumpkin Pie	2250	Cookie	225
Banana	300	Kiwi	450	Pumpkin	1200	Ruby Red Grapefruit	175
Tomato	300	White Peach	400	Gingerbread	600	Red Grapefruit	175
Grape	270	Watermelon	362	Cinnamon	513	Pomegranate	170
Prickly Pear	250	Lychee	300	Pie	469	Orange Peel	170
Dragon Fruit	225	Guava	257	Nutmeg	330	Apple Pie	167
Hibiscus	208	Coconut	247	Apple	309	Elderflower	142
Jalapeno Pepper	191	Cucumber	222	Herb	300	Tropical Fruit	138
Fresh Squeezed Lime	191	Peach	220	Cinnamon Stick	300	Rosemary	126
Blueberry	188	Lavender	218	Cinnamon Roll	300	Clove	124
Basil	180	Blueberry	203	Peanut	257	Nutmeg	120
Ancho Pepper	164	Wild Berry	193	Spice	246	Cranberry	118
Salt	154	Tangerine	188	Apple Pie	225	Passion Fruit	112
Olive	150	Apricot	188	Blood Orange	202	Prickly Pear	112
Float	141	Melon	185	Fresh Fruit	200	Lavender	107

ITEM LAUNCH INDEX: each season indexed vs. all other seasons; 100=average across seasons, so values >100 mean that this ingredient or flavour is more common during that season
*Indicates food or flavours that only appear in the specified season
DETAILS: date filters: all time; category filters: Alcoholic Beverage ; segment/chain filters: all segments; keyword includes -; keyword excludes -; **foods/flavours filter:** Nuts, Fruit, Spices, Desserts, Veggies

Monin Seasonal

Flavours

SPRING	SUMMER	FALL	WINTER
FRUIT Blackberry Blueberry Elderflower Lavender Raspberry Rose Strawberry **INDULGENT** Butterscotch Hazelnut Irish Cream Pistachio	**FRUIT** Coconut Cucumber Desert Pear Dragon Fruit Exotic Citrus Guava Hawaiian Island Hibiscus Honey Mango Key Lime Pie Lemon Mango Passion Fruit Peach Pineapple Watermelon **INDULGENT** Dulce de Leche Peanut Butter Salted Caramel Toasted Marshmallow	**FRUIT** Apple Ginger Pear Pomegranate Stone Fruit Tart Cherry **INDULGENT** Brown Butter Toffee Candy Corn Caramel Apple Butter Cinnamon Bun Hickory Smoke Maple Pancake Pumpkin Pie Pumpkin Spice	**FRUIT** Blood Orange Cranberry Ginger Grapefruit Orange Tangerine Turmeric Winter Citrus Ube Yuzu **INDULGENT** Cinnamon Cookie Butter Dark Chocolate Frosted Mint Gingerbread Peppermint Spiced Brown Sugar

Cocktail *Recipes*

Andres Zamorano, Beverage Innovation Director



POMEGRANATE SPICED SANGRIA

Glassware: 18 oz.

Contains Alcohol



MONIN®

INGREDIENT

3 oz.	Medium Bodied Red Wine
1 oz.	Brandy
½ oz.	Monin® Pomegranate Syrup
2 oz.	Cranberry Juice
1 pinch	Ground Cinnamon

GARNISHES

Cinnamon stick, pomegranate seeds, rosemary sprig

PREPARATION: Shake and Strain / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.

NOTES

The warm spiced flavour of ground cinnamon adds a perfect pop to this winter inspired sangria.

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SPICED CRANBERRY 'RITA

Glassware: 16 oz.

Contains Alcohol



MONIN

INGREDIENT

1 ½ oz.	Premium Silver Tequila
½ oz.	Monin® Cinnamon Syrup
3 oz.	Fresh Sour Mix
½ oz.	Fresh Lime Juice
	Top With:
1 oz.	Cranberry Juice

GARNISHES

Cinnamon stick, cranberries, lime wheel

PREPARATION: Shake and Strain / Top

1. Combine ingredients in shaker in the order listed, except cranberry juice.
2. Cap and shake vigorously.
3. Strain into chilled serving glass.
4. Top with cranberry juice.
5. Garnish.

NOTES

Citrus notes of a nice silver tequila pair very well with the sweet spice of our cinnamon syrup. Touch of cranberry balances out the flavours making the perfect winter cocktail.

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WHITE WINTER 'RITA

Glassware: 12 oz.

Contains Alcohol



INGREDIENT

1 ½ oz.	Premium Silver Tequila
¾ oz.	Monin® Pear Syrup
2 oz.	Coconut Milk
1 oz.	Fresh Lime Juice

GARNISHES

Lime wheel, pear slices, rosemary sprig, salt rimmer

PREPARATION: Shake and Strain / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into serving glass with ice.
4. Add garnish and serve.

NOTES

This pear margarita is perfect for winter as is, however, adding a touch of coconut milk gives a fun flavour but also a white colour making this margarita perfect for the snowy season!

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Mocktail *Recipes*

Brad Seale, Innovation Specialist



COCO CHRISTMAS MOJITO

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Pomegranate Syrup
1 oz.	Fresh Lime Juice
2 oz.	Unsweetened Coconut Milk
8 ea.	Mint Leaves
	Top With:
3 oz.	Club Soda

GARNISHES

Mint sprig, pomegranate seeds

PREPARATION: Shake and Strain / Top

1. Combine ingredients in shaker in the order listed, except sparkling beverage.
2. Cap and shake vigorously.
3. Strain into chilled serving glass.
4. Top with sparkling beverage.
5. Garnish.

NOTES

Sweet and refreshing mojito mocktail. Feel the taste of summer during the holiday season.

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GINGERBREAD BERRY SPARKLER

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

¾ oz.	Monin® Gingerbread Syrup
2 oz.	Cranberry Juice
4 oz.	Ginger Ale

GARNISHES

Cranberries, gingerbread cookie

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

Warm and fun beverage with a tasty treat on top.

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CHAI PEARY MOCKTINI

Glassware: 8 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Chai Tea Concentrate
½ oz.	Monin® Pear Syrup
1 oz.	Fresh Lemon Juice
	Top With:
2 oz.	Club Soda

GARNISHES

Cinnamon sugar rim, star anise

PREPARATION: Shake and Strain / Top

1. Combine ingredients in shaker in the order listed, except sparkling beverage.
2. Cap and shake vigorously.
3. Strain into chilled serving glass.
4. Top with sparkling beverage.
5. Garnish.

NOTES

Winter notes with pear and chai, cut by the acidity of the lemon juice.
Pair it all with a tasty cinnamon sugar rim.

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Non-Alcoholic *Recipes*

Jeff Ruth, Senior Beverage Innovation Director



SASSAFRAS CRÈME

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Old Fashion Root Beer
½ oz.	Monin® Vanilla Créme Syrup
Fill with	Club Soda
top with	Sweet Cream Cold Foam

GARNISHES

Cherry

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

A bubbly blend of *Monin® Root Beer* and *Vanilla Créme Syrup* swirled with crisp club soda, crowned with a rich sweet cream cold foam. It's a modern nod to the classic float—effervescent, creamy, and refreshingly smooth

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GOLDEN CHAI TEA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Chai Tea Concentrate
½ oz.	Monin® Golden Turmeric Syrup
Fill with	Cold Milk

GARNISHES

Cinnamon stick, orange peel, whipped cream

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

Warm chai spice meets golden glow—*Monin® Chai Tea Concentrate* and *Golden Turmeric Syrup* blended with chilled milk for a vibrant, earthy-sweet infusion. Bold yet soothing, it's your favorite chai with a golden twist.

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PINK RUBY LEMONADE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Ruby Red Grapefruit Syrup
½ oz.	Monin® Passion Fruit Syrup
½ oz.	Fresh Lemon Juice
Fill with	Lemon-lime Soda

GARNISHES

Grapefruit, mint leaf

PREPARATION: Roll to Mix

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Pour mixture into mixing tin and back into serving glass to mix.
4. Add garnish and serve.

NOTES

This citrusy sparkler shines with *Monin® Ruby Red Grapefruit* and *Passion Fruit Syrups*, balanced by a splash of fresh lemon juice and bubbly lemon-lime soda. Zesty, fruity, and effervescent—it's sunshine in a glass with a tropical twist

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Milkshake *Recipes*

Julia Melucci, Beverage Innovation Director



SNOWFLAKE SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® White Chocolate Sauce
½ oz.	Monin® Cinnamon Bun Syrup
2 oz.	Milk
4 scoops	Vanilla Ice Cream

GARNISHES

Marshmallow snowflakes, sugar sprinkles, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

FUN FACT! All snowflakes have 6 sides or arms and no two are exactly alike! Unlike actual snowflakes, consistency is key in milkshake recipes, so make sure to use proper measurements when making the Snowflake Shake this winter!

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CHOCOLATE EGGNOG SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Monin® Spiced Brown Sugar Syrup
2 oz.	Eggnog
4 scoops	Chocolate Ice Cream

GARNISHES

Ceylon cinnamon bark, grated nutmeg, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

FUN FACT! “Egg-n-grog” appeared in the American colonies in 1775 and was later shortened to “eggnog”! Spike this eggnog inspired shake and give a nod to it’s roots by calling it an Egg-n-grog Shake. George Washington reportedly added brandy, rye whiskey, Jamaican rum AND sherry to his recipe – I would recommend picking your favorite spirit for this version.

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MAPLE GINGERBREAD SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 ½ oz.	Monin® Maple Spice Syrup
2 oz.	Milk
4 scoops	Vanilla Ice Cream
2 ea.	Gingerbread Cookies

GARNISHES

Gingerbread cookie, Gingerbread sprinkle rim whipped cream

PREPARATION: Blend / Ice Cream (no ice)

1. Add ingredients into blender cup in order listed.
2. Cap and blend until smooth.
3. Pour into serving glass, add garnish and serve.

NOTES

FUN FACT! There is a tree called the Winter Gingerbread Maple. It's also known as the Paperbark Maple and is an endangered tree species native to China. This variety does not produce syrup, but its name provided a great suggestion for this tasty milkshake flavour combination!

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Holiday
Recipes

Angela Thompson, Senior Beverage Innovation Director



MR. ALEXANDER GINGERMAN

Glassware: 8 oz. Martini

Contains Alcohol



MONIN®

INGREDIENT

1 oz.	Brandy
1 oz.	Dark Crème De Cacao
¾ oz.	Monin® Gingerbread Syrup
2 oz.	Cream

GARNISHES

Teddy grahams, whipped cream

PREPARATION: Shake and Strain / Up

1. Chill serving glass.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into chilled serving glass.
4. Add garnish and serve.

NOTES

A fun take on the classic Brandy Alexander for the Holidays. Batch this up ahead of time for your Winter Holiday party, add a shot of espresso and pour it over a scoop of ice cream for an affogato.

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HOLIDAY COCOA MINT

Glassware: 12 oz. Mug

Does Not Contain Alcohol



MONIN®

INGREDIENT

1 oz.	Monin® Green Mint Syrup
1 oz.	Monin® White Chocolate Sauce
8 oz.	Hot Milk

GARNISHES

Candy cane, mint, whipped cream, mini ornament

PREPARATION: Stir / Preheat

1. Fill serving glass full of hot water to warm glass.
2. Discard hot water and pour ingredients into serving glass in order listed.
3. Stir gently to mix.
4. Add garnish and serve.

NOTES

Classic peppermint patty taste but with white chocolate, this can also be batched and held in a thermal pot.

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WINTERBERRY BRAMBLE MARTINI

Glassware: 8 oz. Martini

Contains Alcohol



MONIN®

INGREDIENT

2 oz.	Gin
¾ oz.	Monin® Wild Blackberry Syrup
¼ oz.	Monin® Spiced Brown Sugar Syrup
¾ oz.	Fresh Lemon Juice

GARNISHES

Blackberries, powdered sugar, rosemary sprig and stem

PREPARATION: Shake and Strain / Up

1. Chill serving glass.
2. Pour ingredients into mixing glass with 2/3 ice in order listed.
3. Cap, shake and strain into chilled serving glass.
4. Add garnish and serve.

NOTES

Adding a slight note of brown sugar and cinnamon to warm up the fresh berry flavour makes this light and delicious winter favorite. Brush a little of the spiced brown sugar syrup up the side of the glass and sprinkle with powdered sugar for snow effect.

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Coffee
Recipes

Melissa Nasits, Beverage Innovation Director



DUBAI ICED LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENT

½ oz.	Monin® Dark Chocolate Sauce
½ oz.	Monin® Pistachio Syrup
5 oz.	Cold Milk
2 shots	Espresso

GARNISHES

Pistachio cream rim with kataifi

PREPARATION: Build / Over Ice

1. Fill serving glass full of ice.
2. Pour ingredients into serving glass in order listed.
3. Add garnish and serve.

NOTES

Drink Notes:
This globally inspired iced latte blends the richness of Monin® Dark Chocolate Sauce with the nutty sophistication of Pistachio Syrup, layered over cold milk and espresso. The pistachio cream rim with kataifi adds a luxurious, textural garnish that elevates the visual and sensory experience.
Trend Tie-In: Pistachio continues to trend as a premium flavour, we have really seen in on social media in the Dubai Chocolate Bar trend. The use of kataifi adds an Instagram-worthy element that aligns with the growing demand for visually striking beverages.

PALMIER LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

½ oz.	Monin® Cinnamon Syrup
½ oz.	Monin® Vanilla Créme Syrup
2 shots	Espresso
Fill with	Steamed Milk

GARNISHES

Palmier cookie, whipped cream

PREPARATION: Hot / Steamed Milk

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

NOTES

Drink Notes:
A cozy, bakery-inspired latte that combines the warmth of Monin® Cinnamon Syrup with the creamy sweetness of Vanilla Créme. The palmier cookie garnish reinforces the pastry-shop vibe, making this drink a perfect pairing for fall mornings.
Trend Tie-In: Bakery-inspired beverages are trending, especially those that evoke nostalgic comfort. Cinnamon and vanilla are timeless fall flavours, and the palmier adds a playful, indulgent touch.

TOASTED MARSHMALLOW MATCHA

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENT

1 oz.	Monin® Matcha Green Tea Concentrate
½ oz.	Monin® Toasted Marshmallow Syrup
Fill with	Steamed Milk

GARNISHES

Toasted micro marshmallows

PREPARATION: Hot / Steamed Milk

1. Combine ingredients, except milk, in serving cup.
2. Stir and set aside.
3. Steam milk in pitcher.
4. Pour steamed milk into serving cup, stirring gently.
5. Garnish.

NOTES

Drink Notes:
This drink fuses the earthy, antioxidant-rich profile of Monin® Matcha Green Tea Concentrate with the nostalgic sweetness of Toasted Marshmallow Syrup. Steamed milk rounds it out for a creamy, comforting finish, while toasted micro marshmallows add a whimsical garnish.
Trend Tie-In: Matcha remains a top trend for health-conscious consumers and pairing it with toasted marshmallow creates a seasonal twist that bridges wellness and indulgence.

MONIN®

Health & Wellness

Recipes

Michael Moberly, Beverage Innovation Manager



COCO BLISS

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENT

¾ oz.	Monin® Sugar Free Blue Raspberry Syrup
4 oz.	Coconut Milk Yogurt
6 oz.	Monin® Piña Colada Fruit Smoothie Mix

GARNISHES

PREPARATION: Blend

1. Fill serving glass full of ice.
2. Pour smoothie mix into blender cup.
3. Add ice from serving glass, cap, and blend until smooth.
4. Mix Monin Sugar Free Blue Raspberry Syrup and yogurt.
5. Pour pina colada back into serving glass, adding layers of blue yogurt and serve.

NOTES

This dairy free smoothie will shake away the winter blues!

Batch
Recipes



MR. ALEXANDER GINGERMAN

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Contains Alcohol



MONIN®

INGREDIENT

1 (750ml btl)	Brandy
1 (750ml btl)	Dark Crème De Cacao
19 oz.	Monin® Gingerbread Syrup
50 oz.	Cream

GARNISHES

Teddy grahams, whipped cream

PREPARATION: Batch / Cold

1. Pour ingredients into suitable mixing container in order listed.
2. Whisk well to mix.
3. Portion into appropriate storage containers.
4. Cover, label, day dot, and store refrigerated.

NOTES To Serve:

1. Pour batch mix into an ice-filled shaker.
2. Shake and strain into chilled martini glasses.
3. Top with whipped cream and Teddy Grahams.

GOLDEN CHAI TEA
(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN

INGREDIENT

9 oz.	Monin® Chai Tea Concentrate
9 oz.	Monin® Golden Turmeric Syrup
110 oz.	Cold Milk

GARNISHES

Cinnamon stick, orange peel, whipped cream

PREPARATION: Batch / Cold

1. Pour ingredients into suitable mixing container in order listed.
2. Whisk well to mix.
3. Portion into appropriate storage containers.
4. Cover, label, day dot, and store refrigerated.

NOTES To Serve:

1. Fill the serving glass full of ice.
2. Pour batch mix to ½ inch from the rim of the glass.
3. Add garnish and serve.

HOLIDAY COCOA MINT
(64 OZ BATCH)

64 oz. Thermal Pot

Does Not Contain Alcohol



MONIN

INGREDIENT

5 oz.	Monin® Green Mint Syrup
7 oz.	Monin® White Chocolate Sauce
52 oz.	Hot Milk

GARNISHES

Candy cane, mint, whipped cream, mini ornament

PREPARATION: Batch / Hot

1. Heat milk on a stovetop until almost boiling.
2. Remove from heat and stir in the white chocolate sauce and green mint syrup.
3. Pour the mixture into a thermal airpot and close the lid.



NOTES To Serve:

1. Dispense batched hot cocoa into mugs and fill ½" to the rim.
2. Top with whipped cream and other garnishes.
3. Serve immediately.

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Culinary *Recipes*

Jacob Sturm, Executive Innovation Chef
Joseph Buckner, Culinary Coordinator

MONIN®

SEA SALT CARAMEL TOFFEE CREAM CHEESE ICING

YIELD 1 ¼ cups **ACTIVE TIME** 5 minutes **TOTAL TIME** 5 minutes

INGREDIENTS



1 cup cream cheese icing
1/4 cup Monin® Sea Salt Caramel Toffee Sauce



PREPARATION

1. Combine all ingredients into a mixing bowl and whisk until fully incorporated.
2. Serve immediately or store in a tightly sealed container in the fridge.



Concepts:
Cinnamon Rolls: *Fresh Baked Cinnamon Rolls Topped with a Sea Salt Caramel Toffee Cream Cheese Icing.*
Carrot Cake: *Moist Carrot Cake Topped with a Sea Salt Caramel Toffee Cream Cheese Icing.*

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CHOCOLATE CHIP COOKIES

YIELD 12 – 16 cookies **ACTIVE TIME** 10 minutes **TOTAL TIME** 90 minutes

INGREDIENTS



1/4 lb. (1 stick) butter, softened
1/3 cup granulated sugar
1 large egg
1/3 cup Monin® Brown Butter Toffee Syrup
1 tsp. vanilla extract
1 cup plus 2 Tbsp. all-purpose flour
1/2 tsp. baking soda
1 cup milk chocolate baking chips



PREPARATION

1. Preheat oven to 350° F.
2. In a stand mixer equipped with the paddle attachment, combine butter and sugar and beat until well combined and creamy.
3. Once the butter is light and fluffy in texture, beat in the egg, syrup and vanilla until well incorporated.
4. Sift in the flour and baking soda and mix well.
5. Once the dry ingredients are well incorporated add the chocolate chips and fold in until well combined.
6. Refrigerate the dough for at least 1 hour. Scoop the dough into balls (about 2 tablespoons each) and place onto a parchment lined baking sheet.
7. Bake in the oven for 12 minutes, rotating after 6 minutes. The cookies should be golden brown on the outside and just starting to crack on the surface.
8. Remove from the oven and allow to cool to room temperature. Store in a tight container at room temperature.



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CHAI RICE PUDDING

YIELD 1 quart **ACTIVE TIME** 45 minutes **TOTAL TIME** 55 minutes

INGREDIENTS



1 1/2 cups leftover rice
1 1/2 cups whole milk
1/2 cup Monin® Chai Tea Concentrate
1/4 cup sugar
2 eggs
1/2 tsp. ground nutmeg



PREPARATION

1. Preheat oven to 375°F. Place the rice into a casserole dish and spread out until the bottom is completely covered.
2. Combine the remaining ingredients into a mixing bowl and whisk until fully incorporated.
3. Pour the milk mixture into the casserole dish and bake the pudding for 45-50 minutes or until an inserted knife comes out clean.
4. Serve immediately with a scoop of ice cream or store in a tightly sealed container in the fridge.



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GINGERSNAP CAKE

YIELD 1 (9-inch) cake **ACTIVE TIME** 25 minutes **TOTAL TIME** 35 minutes

INGREDIENTS

- 9 Tbsp. butter, softened
- 1 cup Monin® Black Sugar Syrup
- 1/3 cup sugar
- 1 egg
- 2 1/4 cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. ground ginger
- 1 tsp. ground cinnamon
- 1/4 tsp. salt
- 3/4 cup water



PREPARATION

1. Preheat oven to 325°F and grease a 9-inch cake pan.
2. In the bowl of stand mixer equipped with the paddle attachment, cream together butter and sugar on medium speed until light and fluffy. Add the black sugar and egg and mix until fully incorporated.
3. In a separate mixing bowl, whisk together the dry ingredients. Slowly add to the creamed mixture adding the water in small increments as you go.
4. Transfer to a greased cake pan and bake for 35-40 minutes or until a toothpick comes out clean. Place on a wire rack to cool.
5. Once fully cooled add frosting of your choice or serve as is.
6. Serve immediately or store in a tightly sealed container in the fridge.



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PECAN PRALINE PIE

YIELD 1 (9-inch) pie **ACTIVE TIME** 50 minutes **TOTAL TIME** 5 hours

INGREDIENTS



1 premade pie crust
2 1/2 cups roughly chopped pecans
3 eggs
1 cup dark corn syrup
1/2 cup brown sugar
1/3 cup Monin® Praline Syrup
1/4 cup unsalted butter, melted
1/2 salt
1/2 tsp. cinnamon



PREPARATION

1. Preheat oven to 350°F.
2. Spread the pecans evenly into your pie crust. In a separate mixing bowl, combine the remaining ingredients then pour over the top of the pecans.
3. Place the pie on a baking sheet and bake for 50 minutes or until the top is lightly browned.
4. Remove the pie from the oven and place on a wire rack to cool completely.
5. Serve immediately or store in a tightly sealed container in the fridge.



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PEPPERMINT CHIP ICE CREAM

YIELD 1 quart **ACTIVE TIME** 5 minutes **TOTAL TIME** 3 hours



INGREDIENTS



1 cup whole milk
1-pint heavy cream
1/2 cup Monin® Peppermint Syrup
1/4 cup granulated sugar
1/4 cup mini chocolate chips
1 pinch salt

PREPARATION

1. Combine all ingredients into a mixing bowl (except for the chocolate chips) and whisk until fully incorporated.
2. Pour the mixture into an ice cream maker and process according to manufacturers directions.
3. When the ice cream begins to thicken, slowly add the chocolate chips while the ice cream is still churning.
4. Once finished, transfer to another container and store in the freezer for at least 2 hours or preferably over night.
5. Serve immediately or store in a tightly sealed container in the freezer.



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Thank *You!*

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