

Fall 2026

QUARTERLY RECIPES

MONIN®

Seasonal *Snapshot*

Shorter days, falling leaves, and a cool, crisp breeze. Welcome the fall season with signature, limited-time flavours consumers won't want to miss!

61%

say *seasonal flavours distinguish an LTO* from regular items

65%

associate the fall 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 *Fall* Flavours

Non-alc. Beverages		Cocktails	
Pumpkin Cheesecake	*	Pumpkin Pie	**2250**
Habanero Pepper	**3600**	Apple Cinnamon	**2100**
Spicy Ginger	**3600**	Pumpkin	**1200**
Chestnut	**3100**	Pumpkin Spice	**867**
Cinnamon Stick	**1800**	Gingerbread	**675**
Apple Butter	**1500**	Graham Cracker	**525**
Peanut Butter Cup	**1400**	Cinnamon/Cinnamon Sugar	**508**
Praline	**1312**	Apple Cider	**500**
Gingerbread	**1246**	Butterscotch	**500**
White Chocolate Sauce	**1200**	Salted Caramel	**450**
Eggnog	**850**	Cinnamon Roll	**360**
Pumpkin Spice	**699**	Apple	**318**
Sugar Cookie	**690**	Toffee	**300**
Snickerdoodle	**675**	Maple Syrup	**300**
Cookie Butter	**663**	Peanut	**257**
Peppermint	**640**	Maple	**250**
Cider	**625**	Cookie	**233**
Chipotle	**567**	Brown Sugar	**229**
Pumpkin Pie	**539**	Apple Pie	**225**
Pumpkin	**527**	Caramel	**220**
Cranberry	**429**	Blood Orange	**216**

- **Warm spices, bakery flavours, and traditional pumpkin and apple flavours welcome the fall season.**
- **Pumpkin dominates fall menus appearing 427× more often in non-alcoholic beverages and 1,100× more often in cocktails than in any other season.**

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, Pulled March 2026
DETAILS: date filters: All time; category filters: Non-Alcoholic Beverage, Alcoholic Beverages

Cocktail
Recipes

Michael Moberly, Beverage Innovation Manager



FALL FOR ME OLD FASHIONED

Glassware: 12 oz.

Contains Alcohol



INGREDIENTS

2 oz.	Bourbon
½ oz.	Monin Chai Tea Concentrate
¼ oz.	TruFlavour Coconut By Monin
2 dashes	Orange Bitters

GARNISHES

Dried orange wheel, cinnamon stick

PREPARATION: Stir / Over Ice

Pour ingredients into an ice-filled serving glass in order listed. Stir gently to mix. Garnish and serve.

NOTES

Every sip is another leaf falling.

MONIN

Property of Monin. Do not reproduce without permission.

MAPLE PUMPKIN ESPRESSO MARTINI

Glassware: 8 oz. Coupe

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Vodka
½ oz.	Rumchata Liqueur
¼ oz.	Coffee Liqueur
1 oz.	Monin Maple Pumpkin Cold Brew Concentrate

GARNISHES

Cinnamon powder

PREPARATION: Shake and Strain / Up

Chill serving glass. Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into chilled serving glass. Garnish and serve.

NOTES

Like a fall scarf for your taste buds.

Property of Monin. Do not reproduce without permission.

Mocktail

Recipes

Melissa Nasits, Beverage Innovation Director



ALL HALLOWS

Glassware: 8 oz.

Does Not Contain Alcohol



INGREDIENTS

1 oz.	Monin Caramel Apple Butter Syrup
3 oz.	Fresh Brewed Black Tea
½ oz.	Fresh Lemon Juice
3 dashes	Angostura Bitters

GARNISHES

Caramel rimmer, witches hat

PREPARATION: Shake and Strain / Up

Chill serving glass. Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into chilled serving glass. Garnish and serve.

NOTES

This spirit-free cocktail feels like stepping into peak fall. The flavour opens with buttery caramelized apple, then moves into the tannic warmth of tea and a citrus snap that keeps it refreshing rather than heavy. Finished with a caramel rimmer and a whimsical witches' hat garnish, it taps directly into seasonal nostalgia and the Halloween-themed beverage trend dominating fall menus.

Property of Monin. Do not reproduce without permission.

A-PEAR-ATIF

Glassware: 12 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Seedlip Grove 42
1 oz.	Monin Pear Syrup
¼ oz.	Ginger Juice
2 oz.	Cranberry Juice

GARNISHES

Mint, pear

PREPARATION: Shake and Strain / Over Ice

Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into a serving glass filled with fresh ice. Garnish and serve.

NOTES

This aperitif-style mocktail layers Seedlip Grove 42, Monin Pear Syrup, fresh ginger, and cranberry juice for a drink that's light, aromatic, and beautifully balanced. The citrus botanicals from Seedlip lift the delicate pear, while ginger adds a modern, wellness-leaning heat. Cranberry brings acidity and colour. Served over ice with mint and fresh pear, it fits squarely within the European aperitivo revival and the continued rise of culinary-driven mocktails.

Property of Monin. Do not reproduce without permission.

PUNKIN'TINI

Glassware: 8 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Spiced Pumpkin Purée
¼ oz.	Apple Cider Vinegar
2 oz.	Cranberry Juice
Top with	Ginger Beer

GARNISHES

Cinnamon stick, mint

PREPARATION: Shake and Strain / Top

Combine ingredients into an ice-filled shaker in order listed, except sparkling beverage. Cap and shake vigorously. Strain into chilled serving glass. Top with sparkling beverage, garnish, and serve.

NOTES

This playful, zero-proof martini combines Monin Spiced Pumpkin Purée, apple cider vinegar, cranberry juice, and a ginger beer topper for a drink that's equal parts cozy and refreshing. The pumpkin brings creamy autumn richness, while the vinegar adds a modern shrub-style tang that keeps the drink bright and mixology-driven. Garnished with mint and a cinnamon stick, it's a standout for guests seeking a seasonal mocktail with craft-cocktail credibility.

Property of Monin. Do not reproduce without permission.

Non-Alcoholic

Recipes



POMEGRANATE MINT LEMONADE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Pomegranate Syrup
¼ oz.	TruFlavour Mint By Monin
7 oz.	Lemonade

GARNISHES

Lemon, mint

PREPARATION: Stir / Over Ice

Pour ingredients into an ice-filled serving glass in order listed. Stir gently to mix. Garnish and serve.

NOTES

Simple recipe featuring the bright colour of pomegranate and the burst of mint from the new TruFlavour Mint by Monin.

Property of Monin. Do not reproduce without permission.

CRANBERRY GINGER SODA

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

¾ oz.	Monin Cranberry Syrup
7 oz.	Ginger Ale

GARNISHES

Frozen cranberry, lemon slice, mint sprig

PREPARATION: Stir Over Ice

Pour ingredients into an ice-filled serving glass in order listed. Stir gently to mix. Garnish and serve.

NOTES

This is a classic Fall combination of cranberry and ginger.

MONIN

Property of Monin. Do not reproduce without permission.

SPICED PEAR ICED TEA

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

¾ oz.	Monin Pear Syrup
¼ oz.	Monin Spiced Brown Sugar Syrup
¼ oz.	Fresh Lemon Juice
7 oz.	Iced Tea

GARNISHES

Cinnamon stick, lemon slice, pear slice

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

Turn your iced tea into a Fall LTO with this mix of pear and spiced brown sugar flavours.

MONIN

Property of Monin. Do not reproduce without permission.

Milkshake
Recipes

Julia Melucci, Beverage Innovation Director



SPICE OF LIFE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Cinnamon Syrup
4 scoops	Vanilla Ice Cream
2 oz.	Milk
1 ea.	Brownie

GARNISHES

Brownie, whipped cream

PREPARATION: Blend / Ice Cream

Add ingredients into blender cup in order listed.
Fill serving glass halfway with ice and add to blender.
Cap and blend until smooth.
Pour back into serving glass, garnish, and serve.

NOTES

FUN FACT! Cinnamon was more valuable than gold in ancient times! Because of its status as a prized commodity, along with thousands of years of medicinal, culinary, and mystical associations, it's often called the "spice of life". Since *variety is the spice of life*, why not try adding Monin Cinnamon Syrup to your brownie milkshakes this fall?

Property of Monin. Do not reproduce without permission.

AFTER SCHOOL SNACK

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Old Fashioned Root Beer Syrup
4 scoops	Chocolate Ice Cream
2 oz.	Milk
1 ea.	Chocolate Chip Cookie
	Top With:
	International Delight® Sweet & Creamy Cold Foam

GARNISHES

Cookies

PREPARATION: Blend / Ice Cream

Add ingredients into blender cup in order listed.
Fill serving glass halfway with ice and add to blender.
Cap and blend until smooth.
Pour back into serving glass, garnish, and serve.

NOTES

FUN FACT! Monin Old Fashioned Root Beer Syrup isn't just for handcrafted root beer – it can flavour other beverages, like milkshakes! The After School Snack mashes up two iconic treats: a root beer float (born in 1893!) and milk & cookies (a classic for generations!), making this shake a nostalgic time machine in a cup.

Property of Monin. Do not reproduce without permission.

AUTUMN FLOWERS

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Maple Spice Syrup
¼ oz.	TruFlavour Hibiscus By Monin
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Edible paper leaf, whipped cream

PREPARATION: Blend / Ice Cream

Add ingredients into blender cup in order listed.
Fill serving glass halfway with ice and add to blender.
Cap and blend until smooth.
Pour back into serving glass, garnish, and serve.

NOTES

FUN FACT! Hibiscus has been enjoyed for centuries in cultures around the world as a refreshing naturally tart “tea” and when you pair it with rich Maple Spice and creamy vanilla, you get a milkshake that blends global tradition with classic fall comfort in one sip!

Property of Monin. Do not reproduce without permission.

Holiday
Recipes

Andres Zamorano, Beverage Innovation Director



LABOUR DAY REFRESHER

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

⅓ oz.	Monin Pear Syrup
¼ oz.	Monin Ginger Syrup
1 oz.	Monin Brilliance Glacier Clear Energy
6 oz.	Club Soda

GARNISHES

Mint sprig, pear slices

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

This beverage contains 80 mg of natural caffeine.

Pear is popping up more and more. This ginger-spiced twist adds a level of complexity that is intriguing and delicious!

Property of Monin. Do not reproduce without permission.

TOASTED AUTUMN NIGHTS

Glassware: 16 oz.

Contains Alcohol



INGREDIENTS

1 oz.	Premium Silver Tequila
½ oz.	Mezcal
¾ oz.	Monin Stone Fruit Syrup
2 oz.	Cranberry Juice
½ oz.	Fresh Lemon Juice
	Top With:
2 oz.	Ginger Ale

GARNISHES

Cherry, lemon slice, mint sprig

PREPARATION: Shake and Strain / Top

Combine ingredients into an ice-filled shaker in order listed, except sparkling beverage. Cap and shake vigorously. Strain into chilled serving glass. Top with sparkling beverage, garnish, and serve.

NOTES

This beverage is perfect for fall. The mezcal adds a fun smoke flavour that pairs very well with the Stone Fruit syrup.

MONIN®

Property of Monin. Do not reproduce without permission.

THANKSGIVING REFRESHER

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

½ oz.	Monin Pomegranate Syrup
¼ oz.	Monin Cinnamon Bun Syrup
2 oz.	Cranberry Juice
½ oz.	Fresh Lemon Juice
3 oz.	Ginger Ale

GARNISHES

Cinnamon stick, lemon slice, mint sprig, pomegranate seed

PREPARATION: Build / Over Ice

Pour ingredients into an ice-filled serving glass in order listed. Garnish and serve.

NOTES

This flavour combination screams fall. The ginger ale's bubbles make this refresher very easy to drink.

Property of Monin. Do not reproduce without permission.

Coffee

Recipes

Sam Vinson, Beverage Innovation Manager



SMASH MALLOW ICED LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Toasted Marshmallow Syrup
½ oz.	Monin Spiced Pumpkin Purée
2 shots	Espresso
4 oz.	Milk

GARNISHES

Cinnamon powder, marshmallow, whipped cream

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

Is it socially acceptable to drink pumpkin lattes year-round? Asking for a friend… Hide the Cool Whip!

Property of Monin. Do not reproduce without permission.

ANGEL CAKE LATTE

Glassware: 12 oz.

Does Not Contain Alcohol



INGREDIENTS

½ oz.	Monin Cupcake Syrup
½ oz.	Monin Créme Caramel Syrup
2 shots	Espresso
4 oz.	Steamed Milk

PREPARATION: Hot / Steamed Milk

Combine ingredients, except milk, in serving cup in order listed. Stir and set aside. Steam milk in pitcher. Pour steamed milk into serving cup, stirring gently. Garnish and serve.

NOTES

Morning rituals require this sipper in the rotation.

MONIN

Property of Monin. Do not reproduce without permission.

PECAN PANCAKE ICED LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Butter Pecan Syrup
4 oz.	Unsweetened Almond Milk
2 shot	Espresso
Top with	Monin Maple Pancake Infused Cold Foam

GARNISHES

Crushed Pecans Optional Garnish, cinnamon powder

PREPARATION: Layered / Ice

Slowly pour ingredients into an ice-filled serving glass in order listed. Let each ingredient layer on top of each other. Garnish and serve.

NOTES

Layers of flavour! A classic butter pecan topped with maple makes this combo perfect for brunch!

Maple Pancake Infused Cold Foam:
2 oz Monin Maple Pancake Syrup
8 oz heavy whipping cream

Property of Monin. Do not reproduce without permission.

Health & Wellness

Recipes

Jeff Ruth, Senior Beverage Innovation Director



GINGER BASIL CIDER

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¼ oz.	Monin Ginger Syrup
¼ oz.	TruFlavour Basil By Monin
¼ oz.	Apple Cider Vinegar
2 oz.	Pomegranate Juice
Fill with	Apple Juice

GARNISHES

Apple, basil sprig

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

A crisp, cozy sip with a mainstream edge. Fresh apple juice and tart pomegranate lay the foundation. Ginger adds a gentle autumn heat, while basil brings an herbaceous lift. Comforting, aromatic, and crafted for sweater-weather sipping.

Property of Monin. Do not reproduce without permission.

PUMPKIN SPICE SMOOTHIE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Spiced Pumpkin Purée
½ oz.	Monin Maple Spice Syrup
½ ea.	Banana
2 oz.	Plain Yogurt
3 oz.	Coconut Milk

GARNISHES

Cinnamon stick, mint leaves

PREPARATION: Blend

Pour ingredients into blender cup in order listed. Fill serving glass with ice and add the ice into blender cup. Cap and blend until smooth. Pour back into serving glass, garnish, and serve.

NOTES

A creamy, Fall-inspired blend. Smooth pumpkin purée and spiced maple syrup create a rich, warm base. Balanced by banana's natural sweetness, yogurt adds velvety body, while coconut milk brings a subtle, silky finish.

Property of Monin. Do not reproduce without permission.

Wild Card

Recipes

Angela Thompson, Senior Beverage Innovation Director



TOASTED & SMOKED COCONUT OLD FASHIONED

Glassware: 12 oz.

Contains Alcohol



INGREDIENTS

2 oz.	Bourbon
½ oz.	Monin Toasted Coconut Syrup
3 dashes	Aromatic Bitters

GARNISHES

Use smoke top with hickory chips, toasted coconut on rim

PREPARATION: Stir and Strain / Over Ice

Pour ingredients into mixing glass with ice in order listed. Stir vigorously to chill and strain into an ice-filled serving glass. Garnish and serve.

NOTES

Toasty caramel notes of the bourbon play nicely with toasted coconut and a hint of smoke; you can use a single smoke top that fits on top of the glass or a cloche for a heavier smoke if desired.

MONIN

Property of Monin. Do not reproduce without permission.

PUMPKIN CREME BRULÉE

Glassware: 8 oz. Coupe

Contains Alcohol



MONIN

INGREDIENTS

2 oz.	Bourbon
½ oz.	Monin Spiced Pumpkin Purée
¾ oz.	Monin Crème Caramel Syrup
1 oz.	Half & Half
	Top With Crème Caramel Cold Foam:

GARNISHES

Turbinado sugar mixed with pumpkin pie spice for glass rim

PREPARATION: Shake and Strain / Up

Chill serving glass. Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into chilled serving glass. Garnish and serve.

NOTES

A drinkable dessert for Fall
Cold foam: combine 1 oz. Crème Caramel Syrup with 3 oz. heavy cream and shake vigorously with a metal ball (protein shaker) for 5-10 seconds
Top drink with cold foam and sprinkle turbinado sugar, brulée with torch

Property of Monin. Do not reproduce without permission.

TOASTED MARSHMALLOW MATCHA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Matcha Green Tea Concentrate
¾ oz.	Monin Toasted Marshmallow Syrup
4 oz.	Milk
	Top With Hickory Smoke Cold Foam:
2 shots	Espresso

GARNISHES

Toasted marshmallow

PREPARATION: Build / Over Ice

Pour ingredients into an ice-filled serving glass in order listed. Garnish and serve.

NOTES

Earthy and sweet flavours and textures topped with a smokey cold foam. You can build this drink over ice, top with cold foam and then pour the espresso right through the foam, it will layer itself.

Cold Foam: Combine 1 oz. Hickory Smoke Syrup with 3 oz. heavy cream and shake vigorously with a metal ball (protein shaker) for 5-10 seconds

Property of Monin. Do not reproduce without permission.

Batch
Recipes



GINGER BASIL CIDER

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN

INGREDIENT

4 oz.	Monin Ginger Syrup
2 oz.	TruFlavour Basil By Monin
2 oz.	Apple Cider Vinegar
35 oz.	Pomegranate Juice
85 oz.	Apple Juice

GARNISHES

Apple, basil sprig

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.

Property of Monin. Do not reproduce without permission.

POMEGRANATE MINT LEMONADE

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN

INGREDIENT

12 oz.	Monin Pomegranate Syrup
2 oz.	TruFlavour Mint By Monin
1 gallon	Lemonade

GARNISHES

Lemon, mint

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.

Property of Monin. Do not reproduce without permission.

SPICED PEAR ICED TEA

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



INGREDIENT

12 oz.	Monin Pear Syrup
4 oz.	Monin Spiced Brown Sugar Syrup
4 oz.	Fresh Lemon Juice
1 gallon	Iced Tea

GARNISHES

Cinnamon stick, lemon slice, pear slice

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.

MONIN

Property of Monin. Do not reproduce without permission.

Culinary

Recipes

Jacob Sturm, Executive Innovation Chef

Joseph Buckner, Culinary Coordinator



CARAMEL APPLE BUTTER VINAIGRETTE

YIELD 1 ½ cups **ACTIVE TIME** 5 minutes **TOTAL TIME** 5 minutes



INGREDIENTS



1/4 cup apple cider vinegar
1/4 cup Monin Caramel Apple Butter Syrup
1 tsp. Dijon mustard
Salt and black pepper, to taste
3/4 cup canola or grapeseed oil

PREPARATION

1. In a blender combine all ingredients – except for the oil – and blend together.
2. With the blender running, slowly drizzle in the oil until fully emulsified. Season to taste with salt and pepper.
3. Place into a container, cover tightly and refrigerate until use



Concepts:
Fall Salad- *Mixed Greens Topped with Pepitas, Goat Cheese, Roasted Sweet Potato, Thinly Sliced Apples, and a Caramel Apple Butter Vinaigrette.*
Roasted Acorn Squash- Roasted acorn squash filled *with Quinoa, Chicken, Goat Cheese, Parsley, Garlic, and Topped with a Caramel Apple Butter Vinaigrette.*

MONIN

Property of Monin. Do not reproduce without permission.

CARAMEL APPLE BUTTER BBQ SAUCE

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



INGREDIENTS



1 cup BBQ sauce
1/4 cup Monin Caramel Apple Butter Syrup

PREPARATION

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



Concepts:
Smoked Ribs- *Slow Smoked Ribs Slathered in Caramel Apple Butter BBQ Sauce.*
Chicken Strips- *Deep Fried Chicken Strips Served with a Side of Caramel Apple Butter BBQ Sauce.*

MONIN

Property of Monin. Do not reproduce without permission.

MAPLE SPICE OATMEAL RAISIN COOKIES

YIELD 1 dozen cookies **ACTIVE TIME** 10 minutes **TOTAL TIME** 3 hours



INGREDIENTS



- 2 sticks unsalted butter
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1 egg
- 1 1/2 cups Monin Maple Spice Syrup
- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 3 cups old fashioned oatmeal
- 1 1/2 cups of raisins

PREPARATION

1. Preheat oven to 350°.
2. In a mixing bowl, whisk together flour, baking soda, and salt then set aside.
3. In a bowl of a stand mixer fitted with the paddle attachment or a hand mixer, cream together butter and sugars until fluffy and pale yellow.
4. Add the egg and the syrup and mix until well incorporated. Be careful not to beat too long.
5. While the mixer is running on medium-low, slowly add your flour and mix until all of it is incorporated. Then do the same with the oatmeal and the raisins.
6. Scoop the cookies into your desired size on a baking sheet fitted with a silpad or generously sprayed with cooking spray. Cook for 10 minutes or until edges are brown and crispy.
7. Remove from the oven and allow to cool for 10 minutes on a wire rack. Serve immediately or store in a tightly sealed container at room temperature.



MONIN

Property of Monin. Do not reproduce without permission.

PUMPKIN CHAI LATTE ICE CREAM

YIELD 3 cups **ACTIVE TIME** 10 minutes **TOTAL TIME** 2 hours



INGREDIENTS



1 cup whole milk
1 cup heavy cream
1/4 cup Monin Spiced Pumpkin Purée
1/4 cup Monin Chai Concentrate
A pinch of salt

PREPARATION

1. In a mixing bowl combine all ingredients and whisk together until the granulated sugar has dissolved.
2. Pour mixture into the bowl of an ice cream machine and freeze according to the manufacturer's instructions.
3. Once frozen place the mixture into a container, cover tightly, and place in the freezer until thoroughly frozen – at least 2 hours.



MONIN

Property of Monin. Do not reproduce without permission.

SPICED PUMPKIN CURRY

YIELD 2 quarts **ACTIVE TIME** 30 minutes **TOTAL TIME** 45 minutes



INGREDIENTS

- 2 skinless chicken breasts, cubed
- 1 onion, minced
- 2 cloves garlic, minced
- 1/2 tsp. minced ginger
- 3 Tbsp. curry powder
- 1 tsp. paprika
- 1/2 tsp. cayenne
- 1 bay leaf
- 1 Tbsp. tomato purée
- 1 1/2 cups coconut milk
- 1/4 cup lemon juice
- 3/4 cup Monin Spiced Pumpkin Purée
- 1/2 cup cilantro, rough chopped
- Salt and pepper to taste
- Rice to serve

PREPARATION

1. In a large sauté pan, add 1/4 cup of oil and cook the chicken breast on medium-high heat.
2. Remove the chicken from the pan and then add the onions. Cook until translucent or about 2-3 minutes.
3. Add the garlic and the ginger and cook until fragrant or about 30 seconds. Add the spices and let them toast for about 1 minute.
4. Add the tomato paste and mix until everything is covered. Then add the lemon juice and then the coconut milk.
5. Allow the mix to reduce by a 1/3 then add the puree. Add salt and pepper to taste.
6. Serve over rice and garnish with cilantro or store in a tightly sealed container in the fridge.



MONIN

Property of Monin. Do not reproduce without permission.

CARAMEL APPLE BUTTER BLONDIES



YIELD 1 (9'x9") pan **ACTIVE TIME** 10 minutes **TOTAL TIME** 30 minutes

INGREDIENTS

- 2 cups all-purpose flour
- 1 Tbsp. baking powder
- 1 tsp. kosher salt
- 1 tsp. vanilla extract
- 1 1/3 cups light brown sugar
- 1 1/2 cups butter, melted
- 2 large eggs, beaten
- 1 cup Monin Caramel Apple Butter Syrup

PREPARATION

1. Preheat oven to 350° F and grease a 9" X 9" baking pan.
2. Mix flour, baking powder and salt in a medium mixing bowl.
3. In a separate bowl mix together the brown sugar and melted butter.
4. Add the egg and brown butter syrup and whisk until combined.
5. Slowly add the flour mixture to the egg mixture and mix until combined.
6. Spread the batter into he prepared pan.
7. Bake for 20 minutes or until a toothpick inserted into the center of the blondies comes out clean.
8. Allow to cool then cut into squares and serve.



MONIN

Property of Monin. Do not reproduce without permission.



Thank *You!*

MONIN®