

Flavour of the Month 2026

December

Cupcake

MONIN®

December

Cupcake

Cupcake flavour captures the comforting taste of vanilla cake and sweet frosting, delivering a nostalgic bakery-inspired experience. Its rich, indulgent profile makes it a popular choice for beverages and desserts.

From coffees and milkshakes to cocktails, baked goods, and frozen treats, cupcake flavour adds a sweet and playful touch to everyday creations and special occasion recipes.

Did you know?

Cupcakes became popular in the 19th century and were among the first cakes baked in individual portions.

They are often associated with celebrations because they are easy to decorate and customize.

The name "cupcake" is believed to come from recipes that measured ingredients by the cup.

Monin Cupcake Syrup has a fresh-baked flavour that makes for craveable lattes, frappes, dessert cocktails and more.





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Monin Cupcake Syrup has a fresh-baked flavour that makes for craveable lattes, frappes, dessert cocktails and more.



6.0%

of growth in Cupcake Flavour mentions over the past 12 months.

Customers love Cupcake:

"This will turn your level 5 flavoured latte to a level 10. Wow!" - Craig

"We have been using this to make a strawberry cupcake iced latte. Tastes like a dessert." - Jessica

Source: Datassential

Cocktail
Recipes

Steven Nguyen, Beverage Innovation Manager



RED VELVET CUPCAKE

Glassware: 8 oz.

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Vodka
¼ oz.	Irish Cream Liqueur
¼ oz.	Crème De Cacao Liqueur
1 oz.	Monin Cupcake Syrup
¼ oz.	Monin Grenadine Syrup
½ oz.	Half & Half

GARNISHES

Whipped cream, Crumbled Red Velvet cake

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

Classic red velvet flavour meets cocktail hour in this rich, indulgent dessert-inspired sip. Perfect for Valentine's Day, Halloween, Christmas, and beyond.

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LIMONCELLO CUPCAKE

Glassware: 8 oz.

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Vanilla Vodka
½ oz.	Caravella Limoncello
1 oz.	Monin Cupcake Syrup
½ oz.	Half & Half

GARNISHES

Lemon Zest, Lemon Twist

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

Sweet, sunny, and irresistibly refreshing. This Limoncello Cupcake cocktail delivers the nostalgic charm of a lemon cupcake with a taste of the Italian coast.

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FUNFETTI CUPCAKE

Glassware: 8 oz.

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Vanilla Vodka
½ oz.	Irish Cream Liqueur
1 oz.	Monin Cupcake Syrup
½ oz.	Half & Half

GARNISHES

Whipped cream, Rainbow Sprinkles

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

Imagine having your cake and drinking it too. This dessert-inspired cocktail is nostalgic, playful, colourful, and packed with sweet indulgence in every sip.

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Mocktail
Recipes

Melissa Nastis, Beverage Innovation Director



STRAWBERRY SHORTCAKE SPRITZ

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Cupcake Syrup
½ oz.	Monin Strawberry Purée
5 oz.	Mionetto Alcohol-Removed Sparkling Wine
2 oz.	Club Soda

GARNISHES

Straw, strawberry

PREPARATION: Stir / Over Ice

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

NOTES

This Spritz delivers a nostalgic strawberry shortcake flavour. Fruit notes blend seamlessly with the sweet vanilla cake character, while alcohol-removed sparkling wine and club soda create an elegant effervescence. The result is a bright, fruit-forward beverage that feels celebratory without being overly sweet. It aligns with the "little treat" trend, where consumers seek indulgent experiences that are approachable and suitable for everyday occasions

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LEMON CAKE MOCKTINI

Glassware: 8 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Cupcake Syrup
½ oz.	Monin Vanilla Syrup
¾ oz.	Fresh Lemon Juice
Top with	Club Soda

GARNISHES

Lemon peel, sugar rimmer

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

Monin Cupcake and Vanilla Syrups create a soft, baked-cake sweetness, elevated by the bright acidity of fresh lemon juice, resulting in a flavour profile reminiscent of a freshly baked lemon loaf. Finished with club soda and served in a martini glass, this mocktail delivers an elevated, cocktail-inspired experience for consumers seeking premium alcohol-free options.

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FUNFETTI FIZZ MOCKTAIL

Glassware: 12 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Cupcake Syrup
1 oz.	Cream
Top with	Club Soda

GARNISHES

Rainbow sprinkles

PREPARATION: Shake and Pour, Top

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

NOTES

The Funfetti Fizz Mocktail turns the joy of birthday cake into a playful, highly visual beverage experience. Rich cream and Monin Cupcake Syrup create a smooth, dessert-like base, while club soda adds a surprising lift that keeps the drink light and easy to drink. Rainbow sprinkles enhance both flavour perception and visual appeal. The result is a whimsical mocktail that delivers comfort, nostalgia, and visual excitement in every sip.

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Non-Alcoholic *Recipes*

Jeff Ruth, Senior Beverage Innovation Director



STRAWBERRY CUPCAKE LIMONADA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¼ oz.	TruFlavour Strawberry By Monin
½ oz.	Monin Cupcake Syrup
5 oz.	Lemonade
Top with	Sweet & Creamy Cold Foam

GARNISHES

Confetti Sprinkle Rim, Strawberry 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

Like a strawberry cupcake melted into your favourite lemonade! Sweet strawberry, fluffy vanilla cake notes, and creamy citrus goodness come together for a refreshing treat that's equal parts dessert and drink.

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CUPCAKE SPRINKLE FIZZ

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Cupcake Syrup
¼ oz.	Monin Blue Curacao Syrup
Fill with	Lemon-lime Soda

GARNISHES

Confetti Sprinkle Rim, Cherry

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 bright, bubbly blue soda bursting with crisp lemon-lime flavour, layered with sweet cupcake notes and a delicate hint of orange.

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CUPCAKE ICED COCOA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Cupcake Syrup
2 tbsp.	Hot Chocolate Powder
7 oz.	Cold 2% Milk

GARNISHES

Whipped Cream, Confetti Sprinkles

PREPARATION: Stir / Over Ice

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

NOTES

A cool and creamy twist on a classic favorite, featuring rich chocolate blended with sweet cupcake flavour, served over ice and topped with fluffy whipped cream and colorful cupcake sprinkles.

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Milkshake
Recipes

Angela Thompson, Senior Beverage Innovation Director



GREEN MINT CUPCAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

¾ oz.	Monin Green Mint Syrup
¾ oz.	Monin Cupcake Syrup
4 scoops	Vanilla Ice Cream
2 oz.	Milk
6 ea.	Mini Oreo Cookies

GARNISHES

Elf legs, hat, Oreo cookies, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

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

NOTES

Cupcake is the perfect backdrop for green mint and Oreo cookies, giving a rich and creamy profile. Dress up this shake with a little elf magic for fun.

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GINGERBREAD CUPCAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

¾ oz.	Monin Gingerbread Syrup
¾ oz.	Monin Cupcake Syrup
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Teddy grahams, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

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

NOTES

Combining Gingerbread with cupcake reminds me of a holiday spice cake; dress it up with these cute Teddy Grahams for all ages from 1 to 92, while roasting chestnuts over an open fire.

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REINDEER CUPCAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

1 oz.	Monin Sea Salt Caramel Toffee Sauce
¾ oz.	Monin Cupcake Syrup
4 scoops	Vanilla Ice Cream
2 oz.	Milk
6 ea.	Mini Pretzels

GARNISHES

Sauce drizzle, cherry, pretzels, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

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

NOTES

Adding salted pretzels to this milkshake gives it a crunchy texture, and topping it makes it look like antlers, ready for Reindeer games. Cupcake syrup is so versatile in milkshakes, making it the perfect match for any holiday flavour.

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Holiday
Recipes

Andres Zamorano, Beverage Innovation Director



DIRTY HOLIDAY SODA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

½ oz.	Monin Cupcake Syrup
¼ oz.	Monin Vanilla Syrup
5 oz.	Sprite®
2 oz.	Top With Cold Foam

GARNISHES

Sprinkles

PREPARATION: Build / Over Ice

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

NOTES

The effervescence and cupcake sweetness pair perfectly for a crisp, sweet dirty soda!

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CELEBRATION ICED LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

½ oz.	Monin Cupcake Syrup
¼ oz.	Monin Cookie Butter® Syrup
2 shots	Espresso
5 oz.	Whole Milk

GARNISHES

Sprinkles, 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

Cookie Butter and Cupcake go perfectly together for any holiday! Those flavours will trigger lots of nostalgic feelings!

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SPIKED HOLIDAY SHORTCAKE

Glassware: 16 oz.

Contains Alcohol



MONIN®

INGREDIENTS

1 oz.	Amaretto Liqueur
¼ oz.	Monin Cupcake Syrup
½ oz.	Monin Strawberry Syrup
4 oz.	Milk

GARNISHES

Sprinkles, strawberry slices, 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

Celebrate the holidays with this strawberry shortcake adult beverage. The flavours are perfect to enjoy this holiday. The amaretto adds a nice kick and pairs well with Strawberry and Cupcake.

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Coffee *Recipes*

Samuel Vinson, Beverage Innovation Manager



COSMIC BROWNIE MOCHA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Cupcake Syrup
½ oz.	Monin Dark Chocolate Sauce
2 shots	Espresso
Fill with	Steamed Milk

GARNISHES

Rainbow Sprinkles

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

A childhood favourite treat in a morning Mocha! Fun & festive coffee for birthday brunches or holiday gatherings.

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BUTTER CAKE LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

½ oz.	Monin Cupcake Syrup
½ oz.	Monin Butterscotch Syrup
2 shots	Espresso
Fill with	Steamed Milk

GARNISHES

Butter Cake or Buttered Pastry

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

Inspired by a Latte Angela made me months ago! I also have Blue Bell Gooey Butter Cake Ice Cream in the fridge. This classic combo is here to stay!

MONIN

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CUP OF HONEY CAKE ICED LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Cupcake Syrup
¼ oz.	Monin Honey Syrup
2 shots	Espresso
5 oz.	Milk
2 oz.	Honey Cake Cold Foam

GARNISHES

Dot Sprinkles, Teddy Gram Crackers

PREPARATION: Roll To Mix + Cold Foam

Pour ingredients (except cold foam) into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Use blender or frother to mix the cold foam ingredients or combine in shaker cup and dry shake vigorously for 60 seconds, or until mixture is frothy. Top beverage with cold foam, garnish, and serve.

NOTES

Honey Cake Cold Foam:
1 oz Monin Cupcake Syrup
1 oz Monin Honey Syrup
8 oz Heavy Whipping Cream
3 oz Milk

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Health & Wellness

Recipes

Michael Moberly, Beverage Innovation Director



CHOCOLATE CUPCAKE PROTEIN

Glassware: 16 oz. Collins

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Sugar Free Dark Chocolate Sauce
7 oz.	Vanilla Whey Protein
	Cold Foam:
1 oz.	Monin Cupcake Syrup
4 oz.	Whole Milk

GARNISHES

Sprinkles

PREPARATION: Roll To Mix + Cold Foam

Pour ingredients (except cold foam) into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Use blender or frother to mix the cold foam ingredients or combine in shaker cup and dry shake vigorously for 60 seconds, or until mixture is frothy. Top beverage with cold foam, garnish, and serve.

NOTES

Who said your protein stack couldn't be fun?

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GORILLA GAINS BIRTHDAY SHAKE

Glassware: 16 oz. Collins

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Cupcake Syrup
1 oz.	Monin Cold Brew Coffee Concentrate
4 oz.	Vanilla Whey Protein
1 whole	Banana

GARNISHES

Sprinkles, whipped cream

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

Caffeine, protein, potassium, and fun!

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Wildcard
Recipes

Julia Melucci, Beverage Innovation Director



SUNSHINE + SNOWFLAKES

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

5 oz.	Monin Piña Colada Fruit Smoothie Mix
1 oz.	Monin Cupcake Syrup
1 oz.	Plain Low-Fat Yogurt
1 oz.	2% Milk

GARNISHES

Graham cracker rimmer, cupcake marshmallow, pineapple 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

FUN FACT! Our friends in the Southern Hemisphere are experiencing summertime in December! Raise a tropical toast to them while you enjoy this by a nice, warm fire.

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CRUMPETS + TEA

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

1 oz.	Monin Cupcake Syrup
8 oz.	Black Tea
1 oz.	Milk

GARNISHES

Crumpet, jam

PREPARATION: Stir / Over Ice

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

NOTES

FUN FACT! Cupcakes earned their name because they were originally baked in teacups, making this cozy pairing of Cupcake Syrup, tea, milk, crumpets and jam a delicious nod to dessert history!

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FROSTING + SPRINKLES

Glassware: 8 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

1 ½ oz.	Non-Alcoholic Tequila
½ oz.	Monin Cupcake Syrup
½ oz.	Monin Wildberry Purée
1 oz.	Fresh Lemon Juice
	Top With:
2 oz.	Club Soda

GARNISHES

Frosting and sprinkle rimmer

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

FUN FACT! Cupcakes are known for their frosting-first reputation, and this mocktail takes that idea literally with a frosting rim and sprinkle finish in each sip.

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Batch
Recipes



STRAWBERRY CUPCAKE LIMONADA

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN

INGREDIENTS

4 oz.	TruFlavour Strawberry By Monin
8 oz.	Monin Cupcake Syrup
116 oz.	Lemonade
	Top each drink with:
	Sweet & Creamy Cold Foam

GARNISHES

Confetti Sprinkle Rim, Strawberry Slice

PREPARATION: Batch / Cold

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

NOTES

1. Fill a serving glass full of ice.
2. Pour batch mix to ½ inch from rim of glass.
3. Top with cold foam and add garnish.

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BUTTER CAKE LATTE
(64 OZ BATCH)

64 oz. Thermal Pot

Does Not Contain Alcohol



MONIN

INGREDIENTS

4 oz.	Monin Cupcake Syrup
4 oz.	Monin Butterscotch Syrup
16 oz.	Espresso
32 oz.	Steamed Milk

GARNISHES
Butter Cake or Buttered Pastry

PREPARATION: Batch / Hot
1. Heat milk on a stovetop until almost boiling.
2. Remove from heat and stir in the syrups.
3. Add hot espresso and stir gently.
4. Pour the mixture into a thermal airpot and close the lid.



NOTES To Serve:
1. Dispense batched latte into mugs and fill ¼ " to the rim.
2. Garnish.
3. Serve immediately.

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GINGERBREAD CUPCAKE MILKSHAKE

(FROZEN MACHINE BATCH)

Soft Serve Freezer

Does Not Contain Alcohol



MONIN

INGREDIENTS

16 oz.	Monin Gingerbread Syrup
16 oz.	Monin Cupcake Syrup
1 bag	Frostline Vanilla Flavoured Shake Mix
2 gallons	Cold Water

GARNISHES

Teddy grahams, whipped cream

PREPARATION: Soft Serve:

Fill a clean Cambro with 2 gallons of cold water
Add the entire bag of Frostline Vanilla Flavoured Shake Mix.
Add Monin syrups.
Stir with a wire whisk until completely dissolved.
Pour the mixture into your soft serve machine or cover with a lid and store in the refrigerator. You can store extra mix in the refrigerator for 48 hours.

NOTES To Serve:

1. Dispense from frozen drink machine.
2. Garnish and serve.

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Culinary

Recipes

Jacob Sturm, Executive Innovation Chef

Joseph Buckner, Culinary Coordinator



CUPCAKE CREAM CHEESE ICING

YIELD 1 quart **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes



INGREDIENTS



1 (8oz) package of cream cheese
1/2 cup softened butter
3 cups confectioner's sugar
1/2 cup Monin Cupcake Syrup
1/4 cup rainbow sprinkles
1 tsp. salt

PREPARATION

1. In the bowl of stand mixer fitted with the whisk attachment, mix the cream cheese and butter on medium-high speed until fully incorporated.
2. Add the remaining ingredients and whip until light and fluffy. Serve immediately or store in a tightly sealed container in the fridge.



Concepts:
Poundcake- *Fresh baked poundcake topped with Cupcake Cream Cheese Icing.*
Cupcake- *Freshly baked cupcakes topped with Cupcake Cream Cheese Icing.*

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CUPCAKE WHIPPED CREAM

YIELD 1 pint **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes



INGREDIENTS



1 cup heavy whipping cream
1/4 cup Monin Cupcake Syrup
Pinch of salt

PREPARATION

1. Place all ingredients into the bowl of a stand mixer fitted with the whisk attachment and whip on high until stiff peaks form.
2. Serve immediately or store in a tightly sealed container in the fridge.



Concepts:
French Toast- *Topped with Sprinkles, Cupcake Whipped Cream, and a Drizzle of White Chocolate.*
Cherry Pie- *Freshly Baked Cherry Pie Topped with a Cupcake Whipped Cream.*

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DUNKAROO DIP

YIELD 1 quart **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes



INGREDIENTS

- 1 box white cake mix
- 1 cup vanilla yogurt
- 1 (8oz) package cream cheese
- 1/2 cup Monin Cupcake Syrup
- 1/3 cup rainbow sprinkles

PREPARATION

1. Place all the ingredients into the bowl of a stand mixer with a paddle attachment and whip on medium-high speed until completely incorporated.
2. Serve immediately or store in a tightly sealed container in the fridge.



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BIRTHDAY TIRAMISU

YIELD 8 slices **ACTIVE TIME** 10 minutes **TOTAL TIME** 2 hours



INGREDIENTS



- 1 1/2 cups heavy cream
- 8 oz mascarpone
- 1/3 cup Monin Cupcake Syrup
- 1 tsp. vanilla bean paste or extract
- 2 packages lady fingers
- 1 cup chocolate liqueur
- 1 Tbsp. water
- 1/2 cup rainbow sprinkles

PREPARATION

1. Add the cream, mascarpone, syrup, and vanilla in the bowl of stand mixer fitted with a whisk attachment and whip until soft peaks form.
2. Mix the chocolate liqueur with the water and begin dipping the lady fingers briefly in the mix. Place lady fingers on a wire rack to remove excess liquid.
3. In a lightly oiled spring form pan, begin layering the cream mix and lady fingers until you reach the top.
4. Cover the top with rainbow sprinkles then place in the fridge to set for at least 2 hours.
5. Once set, remove the ring of the spring form pan and serve.



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CUPCAKE CHEESECAKE

YIELD 1 cake **ACTIVE TIME** 10 minutes **TOTAL TIME** 3 hours



INGREDIENTS

- 12 oz cream cheese
- 2 cups whole milk
- 1 (5.1 oz) package of vanilla pudding mix
- 1/2 cup Monin Cupcake Syrup
- 1/2 cup rainbow sprinkles
- 1 (9 inch) graham cracker crust

PREPARATION

1. In a mixing bowl, whisk all ingredients for about 2 minutes until beginning to thicken and get fluffy.
2. Place into a container or put into a graham cracker crust and refrigerate until firm (about 3 hours).
3. Serve immediately or store in a tightly sealed container in the fridge.



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CUPCAKE ICE CREAM

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



INGREDIENTS



1 cup heavy cream
1 cup milk
1/4 cup Monin Cupcake Syrup
1/4 cup granulated sugar
1/2 tsp. 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.



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