

Winter 2026

Quarterly *Recipes*

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 *Winter* Flavours

Non-alc. Beverages		Cocktails	
Banana Bread	*	Candy Cane	2250
Fudge Brownie	*	Peppermint	2100
Mexican Chocolate	2700	Marshmallow	867
Black and White	1800	Black Currant	675
Rosemary	1800	Dark Chocolate	525
Shortbread	1700	Chocolate	508
Cream Cheese Frosting	1200	Cacao	500
Chocolate Raspberry	900	Cocoa	500
Butterscotch	810	Cookie	450
Red Velvet	667	Ruby Red Grapefruit	360
Brown Butter	640	Maple	318
Streusel	600	Apple Pie	300
Tiramisu	600	Pomegranate	300
Pistachio	571	Orange Peel	162
Toasted Coconut	557	Fresh Squeezed Lemon	160
Fudge	550	Vanilla Bean	150
Brownie	480	Tropical Fruit	138
Turmeric	443	Elderflower	133
Chocolate Hazelnut	375	Rosemary	123
Lychee	375	Prickly Pear	120
Chocolate Cream	360	Nutmeg	120

- **Warm spices and bakery-inspired flavours bring cozy comfort and nostalgic warmth to winter menus.**
- **Banana surged across winter 2025-2026 menus, pairing with creams, caramel, and warm spices to deliver nostalgic comfort flavours with a modern twist.**

ITEM LAUNCH INDEX: each season indexed vs. all other seasons; 100=average across seasons, so values >100 mean that this ingredient or flavor is more common during that season *Indicates food or flavors that only appear in the specified season, Pulled March 2026
DETAILS: **date filters:** All time; **category filters:** Non-Alcoholic Beverage, Alcoholic Beverages

Trending on Social

Winter Flavours to Watch

Winter Trending Flavours	
Flavour	**Growth** *(YoY social mentions)*
Chocolate Strawberry	+381%
Cookie Butter	+51%
Brown Butter	+28%
Elderberry	+27%
Cinnamon Bun	+24%
Blood Orange	+21%
Cocoa	+21%
Hazelnut	+18%



Tastewise: YoY increase in social mentions, Winter beverage <x2 index

Cocktail
Recipes

Angela Thompson, Senior Beverage Innovation Director



WINTER SUNSHINE

Glassware: 12 oz.

Contains Alcohol



INGREDIENTS

2 dashes	Angostura Bitters
2 oz.	Whiskey
1 oz.	Monin Brown Butter Syrup
½ oz.	Fresh Lemon Juice
½ oz.	Fresh Red Grapefruit Juice
	Top With:
1 oz.	Cranberry Juice

GARNISHES

Orange peel, sage

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

The perfect combination of sweet and buttery with sour notes of lemon and grapefruit. A little cranberry juice poured on top will sink to the bottom, creating a beautiful, bright layered effect.

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SNOW BUNNY

Glassware: 12 oz.

Contains Alcohol



MONIN®

INGREDIENTS

1 ½ oz.	Whiskey
¼ oz.	Monin Chai Tea Concentrate
½ oz.	Monin Spiced Brown Sugar Syrup
1 oz.	Carrot Juice
½ oz.	Fresh Lemon Juice
1 oz.	Top With Cold Foam

GARNISHES

lemon peel, sage

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

Cold Foam: 1 Tbsp. softened cream cheese, 2 oz. heavy cream, ¾ oz. spiced brown sugar syrup; shake vigorously in a protein shaker for 10 seconds or lightly pulse in a blender for a few seconds.

Warm spice notes with creamy cold foam, reminiscent of carrot cake. A little nod to the bunny ears with the use of sage leaves for garnish.

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WINTER WHITE COSMO

Glassware: 8 oz. Coupe

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Premium Vodka
½ oz.	Cointreau
¾ oz.	Monin Passion Fruit Syrup
¾ oz.	White Cranberry Juice
¼ oz.	Fresh Lemon Juice
¼ oz.	Fresh Ruby Red Grapefruit Juice

GARNISHES

Rosemary sprig

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

Fresh and fruity, a nice balance for a winter-kissed cocktail. Try a light dusting of powdered sugar for a frosty winter treat.

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Mocktail

Recipes

Michael Moberly, Beverage Innovation Director



AFTER DINNER DIGESTIV-NO

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Ritual Zero Proof Aperitif Alternative
1 oz.	Monin Blood Orange Syrup
Top with	Sparkling Water

GARNISHES

Dried Orange, Orange Peel

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

A perfect spritz for after a big meal!

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NA PEPPERMINT ESPRESSO MARTINI

Glassware: 8 oz. Coupe

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Peppermint Syrup
1 oz.	Monin Cold Brew Coffee Concentrate
3 oz.	Half & Half

GARNISHES

Powdered Sugar Dusting, Candy Cane

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

An easy to make way to include everyone in the espresso martini fun!

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SOBER SNUGGLER

Glassware: 12 oz. Mug

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Ritual Zero Proof Rum Alternative
½ oz.	Monin Cinnamon Syrup
¾ oz.	Monin Dark Chocolate Sauce
8 oz.	Steamed Milk
Top with	International Delight® Sweet & Creamy Cold Foam

GARNISHES

Marshmallows, Cinnamon Stick

PREPARATION: Stir / Preheat

Fill serving glass with hot water to warm glass. Discard hot water and pour ingredients into serving glass in order listed. Stir gently to mix, garnish, and serve.

NOTES

Snuggle up close and sip the night away!

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Non-Alcoholic *Recipes*

Melissa Nasits, Beverage Innovation Director



DIRTY GINGERBREAD MAN

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Gingerbread Syrup
6 oz.	Root Beer
	Top With:
	Rich's® On Top Soft Whip Topping

GARNISHES

Gingerbread cookie

PREPARATION: Stir / Over Ice

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

NOTES

A nostalgic, dessert-inspired refresher that blends spiced gingerbread syrup with classic root beer, finished with a creamy whipped topping for a float-like experience. The flavour is rich and indulgent, with warm baking spices layered over familiar soda notes to create a comforting yet playful seasonal treat.

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TEA PEAR-T

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

1 oz.	Monin Pear Syrup
7 oz.	Iced Tea

GARNISHES

Cinnamon stick, mint, pear

PREPARATION: Stir / Over Ice

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

NOTES

A light and refreshing iced tea elevated with delicate pear sweetness, offering a crisp, subtly floral profile balanced by the tannins of brewed tea. Garnishes of cinnamon, mint, and fresh pear add aromatic complexity, bridging fresh and spiced elements.

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SPICED ORANGE LEMONADE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Orange Tangerine Syrup
¼ oz.	Monin Cinnamon Bun Syrup
7 oz.	Lemonade

GARNISHES

Cloves, mint, orange

PREPARATION: Stir / Over Ice

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

NOTES

A bright lemonade layered with sweetness and subtle spice, creating a multidimensional flavour profile that balances acidity with warm, comforting undertones. Oranges studded with cloves are known as **pomanders**, a tradition stretching back to the Middle Ages. Initially carried by the wealthy as protective amulets against the plague, they evolved into humble, handmade holiday gifts, room fresheners, and luck charms during the Victorian era

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Milkshake
Recipes

Steven Nguyen, Beverage Innovation Manager



DARK CHOCOLATE HAZELNUT MILKSHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Hazelnut Syrup
¼ oz.	Monin Dark Chocolate Syrup
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Dark Chocolate Sauce, Ferraro Rocher, Chocolate Fudge Pirouette

PREPARATION: Blend / Ice Cream

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

NOTES

Indulge in a nostalgic chocolate candy transformed into a gourmet milkshake.

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PISTACHIO WHITE CHOCOLATE MILKSHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Pistachio Syrup
¼ oz.	Monin White Chocolate Sauce
4 scoops	Vanilla Ice Cream
2 oz.	Milk

GARNISHES

Whipped Cream, Pistachio Crumbles

PREPARATION: Blend / Ice Cream

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

NOTES

Fun Fact: Pistachios are not actually nuts. Botanically speaking, they are seeds from a fruit called a drupe.

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TOASTED COCONUT OREO MILKSHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Toasted Coconut Syrup
4 scoops	Vanilla Ice Cream
1 scoop	Oreo Cookies
2 oz.	Milk

GARNISHES

Whipped Cream, Toasted Coconut Flakes, Cherry

PREPARATION: Blend / Ice Cream

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

NOTES

This isn't just any Oreo cookie milkshake. This is a rich, velvety, and creamy coconut blend of a classic Oreo cookie milkshake.

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Holiday
Recipes

Julia Melucci, Beverage Innovation Director



RUSHIN' REINDEER

Glassware: 12 oz.

Contains Alcohol



MONIN

INGREDIENTS

1 oz.	Vodka
1 oz.	Dark Crème De Cacao
½ oz.	Monin Peppermint Syrup
3 oz.	Half & Half

GARNISHES

Plastic reindeer ring falling down candy 'chimney'

PREPARATION: Shake and Pour

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

NOTES

FUN FACT! This drink was inspired by the classic White Russian cocktail. Rich and creamy, this version is more like an indulgent holiday dessert, best served after dinner.

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IT TAKES A (GINGERBREAD) VILLAGE

Glassware: 12 oz.

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Whiskey
½ oz.	Coffee Liqueur
2 shots	Espresso
1 oz.	Monin Gingerbread Syrup
	Top With Cold Foam:
½ oz.	Monin Old Fashioned Root Beer Syrup
1 oz.	Milk
2 oz.	Heavy Cream

GARNISHES

Gingerbread cookie

PREPARATION: Shake and Pour, Top

Combine ingredients in an ice-filled shaker in order listed, except flavored foam
Cap and shake vigorously.
Pour into serving glass.
Use blender or frother to mix the remaining 3 ingredients or combine in shaker cup and dry shake vigorously until mixture is frothy.
Top beverage with flavored foam, garnish, and serve.

NOTES

FUN FACT! National Gingerbread House Day is December 12. The flavours in this drink work together like a festive little community, united for one delicious cause.

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FROSTED FESTIVAL

Glassware: 16 oz.

Contains Alcohol



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INGREDIENTS

1 oz.	Elderflower Liqueur
½ oz.	Monin Blue Curacao Syrup
3 oz.	Sparkling Wine
3 oz.	Soda

GARNISHES

Lemon, snowflake pick

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! The blue colour of Frosted Festival is inspired by Hanukkah traditions, while the snowflake garnish is a reminder that every winter celebration is cool!

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Coffee
Recipes

Andres Zamorano, 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, mini marshmallows, 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!

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ANGEL CAKE LATTE

Glassware: 12 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Cupcake Syrup
½ oz.	Monin Créme Caramel Syrup
2 shots	Espresso
Fill with	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.

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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

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Health & Wellness

Recipes

Sam Vinson, Senior Beverage Innovation Manager



BANANA MILK LATTE

Glassware: 16 oz. Mug

Does Not Contain Alcohol



INGREDIENTS

½ oz.	Monin Organic Hazelnut Syrup
½ oz.	Monin Banana Purée
2 shots	Espresso
Fill with	Steamed Milk

GARNISHES

Banana slice, cinnamon powder

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

This latte hits all the high notes. Warm banana with a light hazelnut finish.

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Wild Card

Recipes

Jeff Ruth, Senior Beverage Innovation Director



POMEGRANATE BLOOD ORANGE SPRITZ

Glassware: 16 oz.

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Aperol
¾ oz.	Monin Blood Orange Syrup
1 ½ oz.	Pomegranate Juice
3 oz.	Prosecco
Top with	Club Soda

GARNISHES

Dehydrated Blood Orange, Mint 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

Juicy pomegranate and tangy blood orange come together in a sparkling, lightly bitter spritz. Refreshing and fruit-forward with a crisp, bubbly finish.

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ELYSEE COSMO

Glassware: 8 oz.

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Premium Vodka
¾ oz.	St. Germain Elderflower
½ oz.	Monin Cinnamon Syrup
¼ oz.	Fresh Lime Juice
2 oz.	Cranberry Juice

GARNISHES

Lemon peel

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 refined twist on a classic—delicate elderflower liqueur meets bright cranberry with a warm whisper of cinnamon, creating a softly spiced, floral-forward cosmopolitan with a smooth, elegant finish.

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LIMONCELLO CREAM MARGARITA

Glassware: 8 oz.

Contains Alcohol



INGREDIENTS

1 ½ oz.	Premium Silver Tequila
1 oz.	Limoncello Liqueur
½ oz.	Monin French Vanilla Syrup
½ oz.	Fresh Lemon Juice
1 oz.	Sweetened Condensed Milk

GARNISHES

Lemon wheel

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

Inspired by Italian dessert culture, this elegant margarita pairs luxurious limoncello with fresh lemon and a touch of sweet cream, delivering a silky, citrus-forward sip with a refined, velvety finish.

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Batch
Recipes



TEA PEAR-T
(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN

INGREDIENTS

12 oz.	Monin Pear Syrup
1 gallon	Iced Tea

GARNISHES

Cinnamon stick, mint, pear

PREPARATION: Batch / Cold

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

NOTES

1. Fill a serving glass with ice.
2. Pour the batch mix to ¼ inch from the rim of the glass.
3. Add garnish and serve.

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SMASH MALLOW ICED LATTE

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN®

INGREDIENT

10 oz.	Monin Toasted Marshmallow Syrup
6 oz.	Monin Spiced Pumpkin Purée
16 oz.	Monin Cold Brew Coffee Concentrate
96 oz.	Milk

GARNISHES

Cinnamon powder, mini marshmallows, whipped cream

PREPARATION: Batch / Cold

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

NOTES

1. Fill a serving glass with ice.
2. Pour the batch mix to ¼ inch from the rim of the glass.
3. Add garnish and serve.

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WINTER WHITE COSMO

(1 GALLON BATCH)

1 gal. Beverage Dispenser

Contains Alcohol



MONIN

INGREDIENT

48 oz.	Premium Vodka
16 oz.	Cointreau
24 oz.	Monin Passion Fruit Syrup
24 oz.	White Cranberry Juice
8 oz.	Fresh Lemon Juice
8 oz.	Fresh Red Grapefruit Juice

GARNISHES

Rosemary sprig

PREPARATION: Batch / Cold

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

NOTES

1. Pour the batch mix into an ice-filled mixing tin.
2. Cap and shake vigorously.
3. Strain into chilled coupe glasses.
4. Add garnish and serve.

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Culinary
Recipes

Jacob Sturm, Executive Innovation Chef

Joseph Buckner, Culinary Coordinator



S'MORGASBORD COOKIE

YIELD 12 cookies **ACTIVE TIME** 10 minutes **TOTAL TIME** 3 hours



INGREDIENTS



- 1 cup 3 Tbsp. AP flour
- 1/3 cup graham cracker crumbs, plus more for rolling
- 1 tsp. salt
- 1/2 tsp. baking soda
- 1 stick of butter, softened
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 1/4 cup Monin Toasted Marshmallow Syrup
- 1 egg
- 1 cup chocolate chips
- 1 cup mini marshmallows
- 3 whole sheets of graham crackers, crumbled to chunks

PREPARATION

1. Preheat oven to 350° F.
2. In a mixing bowl, whisk together flour, graham crack crumbs, and baking soda then set aside.
3. In a bowl of a stand mixer fitted with the paddle attachment or a hand mixer, cream together butter, sugars, and salt 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 mix until all of it is incorporated. Finally add your chocolate, marshmallow, and graham crackers and mix until just combined.
6. Scoop the cookies into your desired size and roll them in a bowl with graham cracker crumbs inside. Place balls 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.



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SPICED PUMPKIN 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
1/4 cup Monin Spiced Pumpkin Puree
1 tsp. vanilla extract
1 cup plus 2 Tbsp. all-purpose flour
1/2 tsp. baking soda

PREPARATION

1. Preheat oven to 350° F.
2. In a stand mixer 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, puree and vanilla until well incorporated.
4. Sift in the flour and baking soda and mix well until just combined.
5. 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.
6. 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.
7. Remove from the oven and allow to cool to room temperature. Store in a tight container at room temperature.
8. Optionally top with a Butterscotch Glaze.



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WINTER CITRUS POUND CAKE



YIELD 1 loaf **ACTIVE TIME** 15 minutes **TOTAL TIME** 2 hours

INGREDIENTS



- 2 sticks unsalted butter
- 3/4 cup granulated sugar, separated
- 4 large eggs
- 3/4 cup Monin Winter Citrus Syrup
- 1/2 cup milk
- 3 Tbsp. white rum
- 2 cups all purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt

PREPARATION

1. Preheat the oven to 350° F and liberally spray a baking pan with cooking oil.
2. Using 1/2 cup of sugar, add it to the greased baking pan and move the pan around to coat the interior with sugar, tap over a trash can to remove excess sugar.
3. In the bowl of a stand mixer equipped with the paddle attachment, add the butter and 1/2 cup sugar and set to medium, speed.
4. Allow the butter and sugar to mix until light a fluffy (about 5 minutes), scraping the side of the bowl every minute.
5. Once light and fluffy, reduce the speed to low and add in the eggs one at a time.
6. Once the eggs are added, add in the syrup, milk, and rum
7. After all the wet ingredients are fully incorporated, add in the remaining ingredients and mix until just coming together.
8. Pour mixture into the prepared baking pan and bake for 50-60 minutes or until a toothpick is poked in the middle and comes out completely clean.
9. Once baked, remove from oven and allow to completely cool before removing from the pan and serving.
10. Optionally top with a Butterscotch Glaze.



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BUTTERSCOTCH GLAZE



YIELD 1/2 cup **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS



1 cup powdered sugar
1/4 cup Monin Butterscotch 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:
Cookies: *Sugar Cookies Drizzled with a Butterscotch Glaze.*
Donuts: *Deep-Fried Donuts Dipped in a Butterscotch Glaze.*

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SPICY CINNAMON ICE CREAM



YIELD 1 quart

ACTIVE TIME 30 minutes

TOTAL TIME 3 hours 30 minutes

INGREDIENTS



- 1-pint heavy cream
- 1/2 cup whole milk
- 6 large egg yolks
- 1/4 cup granulated sugar
- 1/3 cup Monin Cinnamon Syrup
- 1 tsp. cayenne powder

PREPARATION

1. In a saucepan over medium heat, bring the milk and cream to a light simmer.
2. In a mixing bowl beat egg yolks and sugar with a whisk until thick and pale yellow.
3. While whisking continuously, slowly pour the hot cream into egg yolk mixture until the yolks are tempered, making sure not to curdle them.
4. Transfer the mixture back into the saucepan and heat over low heat, stirring constantly until it has thickened and reached a temperature of 170° to 180° F.
5. Remove the mixture from the heat, transfer to a mixing bowl and refrigerate until cold.
6. Once chilled, remove from the refrigerator and add the syrup, cayenne, and salt, stirring to combine.
7. Pour the mixture into an ice cream maker and process according to manufacturers directions.
8. Once frozen transfer to a container, cover tightly and store in the freezer for at least 2 hours or preferably overnight.



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BLACK CHERRY BALSAMIC MOUSSE

YIELD 1 ½ cups **ACTIVE TIME** 10 minutes **TOTAL TIME** 20 minutes



INGREDIENTS



1 cup Monin Black Cherry Puree
1 gelatin packet
2 Tbsp. water
1 cup heavy cream
3 Tbsp. powdered sugar
1 Tbsp. balsamic vinegar

PREPARATION

1. Add the gelatin to 2 Tbsp. water then place in the microwave for 20 seconds. Set aside and allow to cool.
2. Place the puree in a saucepan and bring to a boil. Once boiling, kill the heat and whisk in the prepared gelatin until fully dissolved. Set aside and allow to cool.
3. With a hand mixer or in the bowl of stand mixer with a whisk attachment, add the cream, powdered sugar, and balsamic vinegar then whip until the mixture reaches stiff peaks.
4. Using a rubber spatula, fold in 1/3 of the whip cream mix into the puree until no light spots remain. Repeat the process with the remaining cream.
5. Serve immediately or store in a tightly sealed container in the fridge.



Concepts:

Black Cherry & Balsamic Ice Cream: *Vanilla ice cream served with a Black Cherry Balsamic Mousse.*

Berries & Mousse: *Sliced strawberries served with a Black Cherry Balsamic Mousse*

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Thank *You!*

MONIN®