

AN *apple* A DAY LATTE

An iced apple crisp latte that adds the perfect autumn essence to your everyday. Sugar, spice and everything iced in every sip.

INGREDIENTS

**Makes 1 serving*

Ice

1-2 teaspoons apple syrup

2 shots espresso or 8 oz coffee / cold brew

4 oz milk of choice

Caramel sauce

Ground cinnamon



Look for these or similar ingredients, plus inspiration and more across our family of stores for less!

LET'S LATTE!

1. Pour 1 teaspoon of apple syrup and ice into your favorite mug.
2. Add your espresso / coffee / cold brew.
3. Froth milk and layer on top.
4. Top with a drizzle of caramel sauce and a dash of cinnamon. Enjoy!

Apple Syrup

You can buy premade apple syrup or make it yourself and store for up to a week!

Add 1 sliced apple, 1 tablespoon maple syrup, $\frac{1}{3}$ cup brown sugar, $\frac{1}{2}$ cup apple juice, $\frac{1}{4}$ cup water, 1 teaspoon vanilla extract, 1 tablespoon apple pie spice, and 1 cinnamon stick to a saucepan on low heat. Bring to a boil, stirring occasionally, then simmer for 15 minutes until syrup begins to thicken. Remove from heat. Remove the apple slices and cinnamon stick and pour syrup into a mason jar. Let cool and store in fridge for your lattes.

FALL'S *fave* MARTINI

An espresso martini with a pumpkin spice twist. This cozy, yet sophisticated drink is a dream for coffee and fall lovers alike.

INGREDIENTS

**Makes 1 drink*

1 cup ice

2 teaspoons pumpkin puree

1/8 teaspoon pumpkin pie spice

2 oz vodka

1/2 oz coffee liqueur

1 oz freshly brewed espresso

Whipped cream (optional)

Coffee beans (optional)



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GET STARTED (NO BARTENDER NEEDED!)

1. Add ice, pumpkin puree, pumpkin pie spice, vodka, coffee liqueur, and espresso to a cocktail shaker. Make sure to add the hot espresso last so the ice doesn't melt immediately.
2. Seal the cocktail shaker and shake vigorously for 15-30 seconds, or until frothy.
3. Strain into a chilled cocktail glass. Shake the foam in your glass as well.
4. Add whipped cream, 2-3 coffee beans, and a sprinkle of pumpkin pie spice. Enjoy!

