

Ultimate

INNOVATION

Monin Cookie Butter Syrup is a delightful blend of indulgent cookie and warm spices, made with pure cane sugar and natural flavors. **Monin Cookie Butter Syrup** is perfect for crafting craveable beverages like specialty coffees, whimsical milkshakes, and indulgent cocktails.



- Reminiscent of your favorite speculoos cookie spread
- Proprietary national online survey and taste tests prove a high consumer intent to order this NEW Monin flavor in chain restaurants and coffeehouses
- Versatile for making hot, iced and frozen coffee beverages, cocoas, milkshakes and more!
- No artificial ingredients
- Kosher, Halal, GMO free, Dairy free, Gluten free, Vegan

Ordering Information:

1L, 4/case **M-FR247F**
750mL, 12/case **M-AR247A**

MONIN®

Visit www.monin.com for hundreds of signature recipes

Craveable Cookie Flavor for Delicious Beverages

Cookie Butter Latte



Glass Size: 16 oz.

- 1 oz. Monin Cookie Butter Syrup
- 2 shots espresso
- steamed milk

Combine ingredients, except milk, in serving cup then stir and set aside. Steam milk in pitcher. Pour steamed milk into serving cup, stirring gently, and garnish.

Cookie Butter Iced Latte



Glass Size: 16 oz.

- ice
- 1 1/4 oz. Monin Cookie Butter Syrup
- 2 shots espresso
- 5 oz. milk

Fill serving glass with ice. Add remaining ingredients. Cap and shake vigorously or transfer from serving glass to other glass and back. Garnish.

Cookie Butter Frappe



Glass Size: 16 oz.

- 1 1/2 oz. Monin Cookie Butter Syrup
- 1 scoop vanilla frappe powder
- 2 shots espresso
- 3 oz. milk
- ice

Combine all ingredients, except ice, in blender. Fill serving glass with ice and pour into blender. Blend until smooth. Pour into serving glass and garnish.

Cookie Butter Iced Mocha



Glass Size: 16 oz.

- ice
- 3/4 oz. Monin Cookie Butter Syrup
- 1/2 oz. Monin Dark Chocolate Sauce
- 2 shots espresso
- 5 oz. milk

Fill serving glass with ice. Add remaining ingredients. Cap and shake vigorously or transfer from serving glass to other glass and back. Garnish.

Cookie Butter Shake



Glass Size: 16 oz.

- 1 1/2 oz. Monin Cookie Butter Syrup
- 3 scoops vanilla ice cream
- 3 oz. milk

Combine ingredients in mixing tin. Spindle mix until smooth. Pour into serving glass and garnish.

*Reduce to 2 oz. of milk and add 1 1/4 oz. cinnamon flavored whiskey for an adult boozy shake.

Cookie Butter Martini



Glass Size: 16 oz.

- 1 oz. Monin Cookie Butter Syrup
- 2 oz. half & half
- 1 1/4 oz. vodka
- 1/2 oz. Baileys® Irish Cream Liqueur
- ice

Combine ingredients in shaker in the order listed. Cap and shake vigorously. Strain into serving glass and garnish.