



Cinnamon Dolce Latte

Mix freshly steamed milk and cinnamon dolce-flavored syrup to our classic espresso, topped with sweetened whipped cream and a cinnamon dolce topping to bring you specialness in a treat.



Drink ID: CDL

INGREDIENTS	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
1 Starbucks® Cinnamon Dolce Syrup	Add sauce to cup:			
	2 pumps	3 pumps	4 pumps	5 pumps
2 Starbucks® Espresso Shots	Pour espresso shots into cup:			
	1 shot	1 shot	2 shots	2 shots
3	Swirl espresso and syrup			
4 Steamed 2% Milk	Fill to 1/2" below rim			
5 Starbucks® Whipped Cream	Top with whipped cream			
6 Cinnamon Dolce Topping	Sprinkle over top of beverage			

Iced Cinnamon Dolce Latte

Mix fresh milk and cinnamon dolce-flavored syrup to our classic espresso, topped with sweetened whipped cream and a cinnamon dolce topping to bring you specialness in a treat.



Drink ID: CDL

INGREDIENTS	12 fl oz.	16 fl oz.	24 fl oz.
1 Starbucks® Cinnamon Dolce Syrup	Add sauce to cup:		
	3 pumps	4 pumps	6 pumps
2 Starbucks® Espresso Shots	Pour espresso shots into cup:		
	1 shot	2 shots	3 shots
3	Swirl espresso and syrup in cup.		
4 Chilled 2% Milk	Fill to upper line on cup		
5 Ice	Fill ice to 1/2" below rim line		
6 Starbucks® Whipped Cream	Top with whipped cream		
7 Cinnamon Dolce Topping	Sprinkle over top of beverage		
8	Top with Dome lid and hand off with appropriate size straw.		

Starbucks Refreshers® Beverages

Classic Refreshers® Iced Beverages mixed with Starbucks Coconutmilk provided an added twist to a customer favorite.



Visit our Customer Portal to download recipes:

[Pink Drink](#)

[Paradise Drink](#)

[Dragon Drink](#)

To view more recipes, go to [nestlecoffeepartnerssl.com](https://www.nestlecoffeepartnerssl.com)



COLD BREW & FRAPPUCCINO® BLENDED BEVERAGES SPRING 2023



Cinnamon Dolce Frappuccino® Blended Beverage – Coffee & Creme



Drink ID: CDF

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<i>Skip This Step For Blended Crème</i> Frappuccino® Roast Soluble Coffee	Full pumps into blender	2 pumps	3 pumps	4 pumps
2	Chilled Milk (whole milk is default)	Pour milk to lower line on cup.			
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
4	Starbucks® Cinnamon Dolce Syrup	Full pumps into blender	1 pump	2 pumps	2 pumps
5	Ice	Add appropriate volumetric scoop of ice to blender.			
6	<i>Blended Coffee</i> Coffee Frappuccino® Syrup Base	Full pumps into blender	2 pumps	3 pumps	4 pumps
	<i>Blended Crème</i> Crème Frappuccino® Syrup Base				
7	Press button #1 to texture. Pour contents into cup.				
8	Starbucks Whipped Cream	Top beverage with Starbucks whipped cream.			
9	Starbucks® Cinnamon Dolce Topping	Sprinkle over beverage. Place domed lid on cup.			

Cinnamon Caramel Crème Cold Brew

Starbucks® Cold Brew packed with flavors like cinnamon caramel, topped with vanilla sweet cream cold foam dusted with more flavor for a special me-moment experience.



Drink ID: CCCB

	Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
1	Cinnamon Sweet Cream Cold Foam	Prepare in cold foam pitcher: <ul style="list-style-type: none"> Pump 2 full pumps of Starbucks® Cinnamon Dolce Syrup into cold foam pitcher Pour 100ml Vanilla Sweet Cream into cold foam pitcher Blend on #3 		
2	Starbucks® Cinnamon Caramel Syrup	Add Starbucks® Syrup to cup: 1 pump 2 pumps 3 pumps		
3	Starbucks® Cold Brew*	Fill to bottom line on cup (<i>Toddy brewed only</i>) *Fill to upper line if preparing with Cold Brew Concentrate from bottle or Cold Brew Powder – skip adding filtered water to cup		
4	Cold Filtered Water	Add to upper line on cup		
5	Ice	Fill ice to 1" below rim line		
6	Cinnamon Sweet Cream Cold Foam	Pour cold foam from blender pitcher to the top of cup.		
7	Cinnamon Dolce Topping	Add topping to center of foam		

For locations serving Nitro Cold Brew with countertop system:

Follow steps 1 & 2

For step 3 – fill cup with Nitro Cold Brew to ½: from rim of cup

Skip steps 4 & 5

Top beverage with Cinnamon Cream Cold Foam and Cinnamon Dolce Topping

Place Nitro Cold Lid on top of beverage and serve.

