

## WARM SPICES INSPIRATION



### Apple Spice Tea Refresher

#### INGREDIENTS

½ oz. 1883 Warm Spices  
¼ oz. 1883 Vanilla  
2 oz. apple juice  
5 oz. unsweetened black tea

#### METHOD

Mix ingredients & pour over a 16 oz. glass with ice. Garnish with apple slices, mint, or a cinnamon stick.



### Warm Spices Latte

#### INGREDIENTS

¾ oz. 1883 Warm Spices  
2 oz. espresso  
9 oz. steamed milk

#### METHOD

Add syrup and espresso to a warmed 12 oz. serving cup. Steam milk and pour into cup. If desired, garnish with 1883 Caramel sauce and serve with a ginger snap cookie.



### Warm Spices Mocha

#### INGREDIENTS

½ oz. 1883 Warm Spices  
1 oz. 1883 Dark Chocolate sauce  
2 oz. espresso  
8 oz. steamed milk

#### METHOD

Add syrup and sauce to a warmed 12 oz. cup. Add espresso and stir. Fill with steamed milk. Garnish with whipped cream, cinnamon powder and orange zest, or chocolate sauce drizzle.



### White Spice Viennois

#### INGREDIENTS

½ oz. 1883 Warm Spices  
¾ oz. 1883 White Chocolate sauce  
6 oz. milk  
fresh whipped cream

#### METHOD

Add the syrup and sauce to a warmed double cappuccino cup. Steam milk and pour into the cup, gently stirring to combine. Coat with whipped cream. Garnish with spices (cinnamon, nutmeg) and dark or white chocolate flakes.

