



salted Caramel

Soft-Melt Caramel

Yield: 16 oz. finished beverage size

14 oz. hot water or steamed milk
2 (53cc) scoops Cafe Essentials Caramel

*Pour beverage mix into hot liquid base and stir thoroughly.

Taste Profile: Rich and buttery caramel

Option: Top beverage with whipped cream and a dash of turbinado sugar mixed with sea salt.

Ice Blended Dulce de Leche

Yield: 16 oz. finished beverage size

5 oz. milk
1½ (53cc) scoops Cafe Essentials Caramel
¼ (48cc) scoop Cafe Essentials Vanilla Cream
16 oz.-18 oz. cup of ice

*Add ingredients in the order listed above and blend.

Taste Profile: Creamy and smooth dulce de leche

Option: Top beverage with whipped cream and a drizzle of caramel sauce.

The "Ultimate" Salted Caramel Frappé

Yield: 16 oz. finished beverage size

5 oz. water
1½ (53cc) scoops Cafe Essentials Caramel
1 (14.7cc) scoop Cafe Essentials Yogurt Lover's Plus
16 oz.-18 oz. cup of ice

*Add ingredients in the order listed above and blend.

Taste Profile: Maximize your health! Enjoy the benefits of pre-biotics, pro-biotics, and added fiber in a tasty creamy textured caramel experience

Caramel Crunches

Yield: 20 oz. finished beverage

5 oz. milk
1 (53cc) scoop Cafe Essentials Caramel
1 (70cc) scoop Smoothiecutentials Vanilla Whey Protein
12 oz.-14 oz. cup of ice

*Add the ingredients in the order listed above and blend.

Taste Profile: Rich caramel, with an added 20 grams of protein

Salted Caramel Mocha Frappé

Yield: 16 oz. finished beverage size

2 oz. espresso
2 oz. milk
1½ (53cc) scoops Cafe Essentials Caramel
¼ (53cc) scoop Cafe Essentials Whole Lotta Toffee
16 oz.-18 oz. cup of ice

*Add ingredients in the order listed above and blend.

Taste Profile: Strong coffee with a slight caramel-mocha background

Option: Top beverage with whipped cream and a dash of turbinado sugar mixed with sea salt.

Butterscotch Bliss

Yield: 16 oz. finished beverage size

5 oz. milk
1¼ (53cc) scoops Cafe Essentials Caramel
½ (53cc) scoop Cafe Essentials Whole Lotta Toffee
16 oz.-18 oz. cup of ice

*Add ingredients in the order listed above and blend.

Taste Profile: Rich and creamy butterscotch