

Nothin' But Apple

Yield: 16 oz. finished beverage

2 ²/₃ oz. water
5 ¹/₃ oz. Dr. Smoothie Northwest Red Apple Orchard Concentrate
16 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: Crisp, clear red apple notes.

Option: After blending, pulse in a slice of apple. We recommend Gala, Fuji, Red Delicious, or Pink Lady varieties. You may also use frozen apple chunks, or slices.

Caramel Apple

Yield: 16 oz. finished beverage

4 oz. water
2 ¹/₂ oz. Dr. Smoothie Northwest Red Apple Orchard Concentrate
2 (53cc) scoops Cafe Essentials Caramel
16 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: Rich, pronounced creamy caramel with a ripe red apple aftertaste.

Caramel Apple Espresso

Yield: 16 oz. finished beverage

¹/₂ oz. espresso
4 oz. water
2 ¹/₂ oz. Dr. Smoothie Northwest Red Apple Orchard Concentrate
2 (53cc) scoops Cafe Essentials Caramel
16 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: A classic buttery, well-balanced caramel, a touch of apple, with a subtly rounded espresso background.

Caramel Apple Coffee

Yield: 16 oz. finished beverage

4 oz. brewed coffee
2 ¹/₂ oz. Dr. Smoothie Northwest Red Apple Orchard Concentrate
2 (53cc) scoops Cafe Essentials Caramel
16 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: Caramel and crisp red apple with a prominent fresh coffee pop.

Nothin' But Caramel

Yield: 16 oz. finished beverage

4 ¹/₂ oz. water, or milk
2 (53cc) scoops Cafe Essentials Caramel
16 oz. cup of ice

Add the ingredients in the order listed above and blend.

Taste Profile: True to the taste of a rich caramel chew, in a creamy dairy base.



Caramel
apple recipes

Dr. Smoothie
BRANDS