



**OCTOBER
FLAVOUR FOCUS**

Pumpkin Spice

As the leaves begin to change on the trees and there's a distinct autumnal chill in the air reach for the fruity, warming spiciness of Pumpkin Pie, in a syrup! Sweetbird Pumpkin Spice Syrup is more versatile than you might think, which is why we have created a collection of our favourite recipes.



The Classics:

Start at the beginning and add a touch of Pumpkin Spice to your classic drinks.

Pumpkin Spice Latte

- 2 pumps Sweetbird Pumpkin Spice Syrup
- Double espresso
- Steamed milk
- Zuma Original Chocolate Shaker (optional)

Combine freshly pulled espresso and syrup in your cup. Top with steamed milk and serve. You could add a dusting of cocoa if the winter blues have begun to set in.

All recipes based on 12oz serving.

Pumpkin Spice Hot Chocolate

- 2 pumps Sweetbird Pumpkin Spice Syrup
- 1 scoop Zuma Original Hot Chocolate
- Steamed milk

Combine Syrup and Hot Chocolate in a cup with a splash of hot water. Stir to make a thick paste then top up with steamed milk.



*Our Syrups
are Social!*



@hellosweetbird

Share photos of your #SyrupSquad or Pumpkin Spice drinks on social media and tag us for a chance to win a free bottle of any Sweetbird Syrup!