



CINNAMON

Sometimes the oldies are the best and no Winter menu is complete without the warming, sweet spiciness of cinnamon. December is snow joke so we thought it was the right time to heat things up with this classic Winter flavour but also share a few new and unexpected ways to use it...



THE CLASSICS:

It's best to get back to basics sometimes. Just 2 pumps of Sweetbird Cinnamon Syrup can transform a hot chocolate or latte into a delicious treat to warm the coldest of fingers.

CINNAMON HOT CHOCOLATE

- 2 pumps Sweetbird Cinnamon 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, stirring as you pour.

All recipes based on 12oz serving.

CINNAMON LATTE

- 2 pumps Sweetbird Cinnamon Syrup
- Double espresso
- Steamed milk
- Ground cinnamon (optional)

Combine freshly pulled espresso and syrup in your cup. Top with steamed milk and serve with a dusting of cinnamon.

*Our syrups
are social!*



@hellosweetbird

Share photos of your #SyrupSquad or Cinnamon drinks on social media and tag us for a chance to win a bottle of your favourite Sweetbird Syrup!