



BUTTER PECAN ICED LATTE WITH SOFT WHIP COLD FOAM

This sweet and salty flavorful Butter Pecan Iced Latte is perfect for coffee menus any time of year! Simply add butter pecan syrup to a serving cup with espresso, over ice, and pour frothed milk into the center of the espresso. Top with a layer of Rich's Soft Whip Cold Foam, and garnish with cinnamon and pecans. Soft Whip Cold Foam instantly adds dreamy visual appeal and sweet cream flavor to your smoothies, cold brews, fruit refreshers, hot chocolates and more. Just shake, open and pour from the touch-free carton!

Yield: 1 Latte

INGREDIENTS

RICH'S Sweet Cream Soft Whip Cold Foam, 12 Ct, 1.19 lb (#09229)

1.5 oz Espresso (or 1/3 C coffee)

2 tbsp. Butter Pecan Syrup

2/3 C Milk

Cinnamon and pecans, to garnish

DIRECTIONS

- 1 Make a shot of espresso in a latte mug or cup, over ice
- 2 Add butter pecan syrup to cup
- 3 Pour frothed milk into the center of the espresso
- 4 Top with a layer of Soft Whip Cold Foam
- 5 Garnish with cinnamon and pecans. Serve

