

COWHILL EXPRESS

GOURMET FROZEN DRINK SYRUPS ENDLESS POSSIBILITIES...

ENHANCE YOUR FROZEN CAPPUCCINOS

- * Drizzle one of our fruit granita syrups on top
- * Add chocolate syrup to make a frozen mocha
- * Throw in a shot of espresso for a "Fire & Ice"
- * Blend in fresh bananas, strawberries, or blackberries
- * Top with whipped cream, shaved chocolate, cinnamon, nuts, and fruit
- * Add your favorite flavored syrup (hazelnut, caramel, vanilla, almond, Irish cream, etc.)
- * Add your favorite liqueur (Kahlua, Bailey's, Grand Marnier, etc.)

OTHER USES FOR OUR FROZEN DRINK SYRUPS

- * Add to steamed milk, cappuccino, hot cocoa, and sodas
- * Glaze hams and baste meats
- * Drizzle on cinnamon rolls, waffles, crepes, coffee cake, cheesecake, sweet bread, and ice cream
- * Use as an ingredient in your favorite recipes (pecan pie, divinity, brownies, cookies, and meringues)

FROZEN DRINK IDEAS

- * Banana Split Frozen Cappuccino - top original frozen cappuccino with strawberry banana syrup, whipped cream, fruit, chocolate, and nuts
- * Strawberry Shortcake Frozen Cappuccino - top white chocolate frozen cappuccino with strawberry banana syrup and whipped cream
- * Key Lime Granita - top lemonade granita with margarita syrup and whipped cream
- * Peach Lemonade Granita - top lemonade granita with peach syrup
- * Strawberry Lemonade Granita - top lemonade granita with strawberry banana syrup



COFFEE-COCONUT MERINGUES

- 3 egg whites
- 1/4 teaspoon salt
- 1/4 cup sugar
- 1/4 cup Cowhill cappuccino syrup
- 1 cup flaked coconut
- 1/4 cup pecan or walnut pieces

Preheat oven to 400 degrees. Beat egg whites with salt until foamy throughout. Gradually add sugar, followed by cappuccino syrup. Continue beating until mixture forms stiff, shiny peaks. Fold in coconut and nuts, taking care not to "deflate" the egg white mixture. Drop by teaspoonfuls onto cookie sheet lined with brown paper. Place into oven and immediately turn oven OFF. Leave overnight or until meringue is dry, and pieces can easily be lifted from paper. Makes about 40-45 meringues. Fantastic!

Submitted by: Nancy Sayers, DeSoto, Texas

PECAN PIE

- 1/4 cup butter
- 1/2 cup brown sugar
- 1/4 cup Cowhill cappuccino syrup
- 3/4 cup light corn syrup
- 1/4 teaspoon salt
- 3 eggs
- 1 cup pecan halves

Mix ingredients together and pour into a 9-inch unbaked pie shell. Bake at 350 degrees for 45-50 minutes.

CHOCOLATE CAPPUCCINO MALT

- 1 cup milk
- 2 heaping tablespoons malt
- 2-3 tablespoons cappuccino syrup
- 2 scoops chocolate ice cream

Mix together and enjoy.

Submitted by: Ken, Murphy, Texas