

S I M P L Y

Gingerbread Blondie HOT CHOCOLATE Recipe

Ingredients

1 pump (7.5ml) Simply Gingerbread Syrup or
Simply Sugar Free Gingerbread Syrup 🍷

1 pump (7.5ml) Simply Caramel Syrup or Simply
Sugar Free Caramel Syrup 🍷

2 scoops (34g) Simply White Chocolate Powder 🥄

Steamed milk 🥛

Whipped cream 🍷

Simply Caramel Topping Sauce 🌀

Cinnamon powder/cinnamon stick 🍷

Instructions

- 1 Combine your white chocolate powder with your gingerbread and caramel syrups.
- 2 Add a small amount of steamed milk and stir into a paste.
- 3 Top with the rest of the milk.
- 4 Decorate with whipped cream, caramel topping sauce, and a dusting of cinnamon.

