

Sit&Sip these delicious beverages!

Recipes for Success!



DW1531
Campfire Mug

Oatmeal Cookie Latte

COOK TIME 10 minutes
TOTAL TIME 10 minutes

Ingredients

- 1 Cup Oat Milk
- 1 teaspoon brown sugar
- 1 teaspoon butter (salted or unsalted)
- 1 teaspoon vanilla extract
- 1/4 cup strong coffee
- Whipped cream
- Chopped walnuts (optional)

Instructions

1. Start by adding the butter, brown sugar and vanilla to a pot and mix well on low heat until melted. Next add in the oat milk and mix well on low heat.
2. While the oat milk mixture is heating up add the coffee to your favorite mug. Froth the oat milk mixture and pour into your mug.
3. Top with whipped cream and walnuts.

Notes

Want it sweeter? Add in a teaspoon of sugar!

Pineapple Orange Punch Recipe

PREP TIME 5 mins

TOTAL TIME 5 mins

Ingredients

- 52 oz. Simply Orange Pulp Free Juice bottle
- 24 oz. Dole Pineapple Juice chilled [4 cans, 6 oz. each]
- 64 oz. Welch's White Grape Juice bottle chilled
- 2 liters Sprite chilled [1 bottle]

Instructions

1. Keep all ingredients chilled in refrigerator
2. When ready to serve, simply stir all ingredients together in large punch bowl. Enjoy!

Notes

Makes approx. 27 cups. When determining amount to make, take into consideration the size of your cups, and also keep in mind that guests may want seconds. ENJOY!



DW1523
The Cabo Tumbler

Blackberry Iced Tea Recipe

Ingredients

- 5 regular sized tea bags
- 1/2 cup sugar
- 4 cups boiling water
- 2 lbs. blackberries
- 1/4 cup mint leaves, crushed

Instructions

1. Brew the tea and mint in boiling water. Strain. Stir in the sugar. Purée the blackberries in a blender or food processor. Strain through a fine sieve. Discard the pulp and seeds. Stir the blackberry purée into the tea.
2. Taste and adjust the sugar as desired. Chill. Serve over ice garnished with mint leaf and 2 or 3 blackberries.



DW1528
Silhouette
Tumbler

Apple Cider Punch

Total Time 10 mins

Ingredients

- 1 gallon apple cider (chilled)
- 1 cup lemon juice (chilled)
- 2 liters ginger ale (chilled)
- 3 cinnamon sticks
- 1 apple, cored and sliced
- Clove-studded orange and lemon slices
- Star anise
- Mint springs for garnishing glasses (optional)

Instructions

1. Pour apple cider and lemon juice in a large punch bowl. Add cinnamon sticks and stir to combine. Pour in ginger ale and gently stir to combine.
2. Top punch with sliced apples, clove-studded orange and lemon, and desired amount of star anise.
3. Serve Chilled

Notes

If preparing ahead of time, add ginger ale right before serving.



DW1530
The Mug Hugger