



Frozen Caramel Apple
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Blender Simplicity MEETS SALTED CARAMEL DECADENCE.

Trend alert! Frostline® Salted Caramel Flavored Soft Serve Mix satisfies today's guests' cravings for sweet plus savory. It also has a secret power. With just these recipes, a blender, and a few ingredients, it can transform into higher ticket totals for incremental profits. Win!

Frostline® Soft Serve Mix	Mfr Code	DOT Code	UPC	Case Pack	Servings/ Case	Servings/ Bag	Serving Size (Prepared)	Gluten Free	Lactose Free	Kosher OU-D	Low Fat
Salted Caramel Flavored - Artificially Flavored	D456-C4000	671893	10072058619432	6/6 lbs	528	88	¾ cup	•	•	•	

Visit frostlinefrozentreats.com for nutrition information.

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Frozen Caramel Apple

- ½ cup (3 oz) Frostline[®] Salted Caramel Flavored Soft Serve Mix
- ½ cup (4 fl oz) Half & Half
- 1.5 fl oz Sour Apple Syrup
- 1 fl oz Caramel Syrup
- 1 fl oz Butterscotch Syrup
- 1 fl oz Apple Juice
- 16 fl oz cup Ice
- Combine ingredients and blend until smooth.

OPTIONS & TIPS:

- Garnish with whipped topping and a drizzle of caramel sauce.



Salted Caramel Latte Freeze

- ½ cup (3 oz) Frostline[®] Salted Caramel Flavored Soft Serve Mix
- ½ cup (4 fl oz) Strong Coffee
- 2 Tbsp Caramel Syrup
- 8 fl oz cup ice
- Combine ingredients and blend until smooth.
- Serve in 8 fl oz cup.



Salted Caramel Martini

- 1/3 cup (3 oz) Frostline[®] Salted Caramel Flavored Soft Serve Mix
- 1/4 cup (2 fl oz) Vanilla Vodka
- 1/4 cup (2 fl oz) Irish Cream
- 16 fl oz cup Ice
- Combine ingredients and blend until smooth.

OPTIONS & TIPS:

- Serve in martini glass.
- Pre-garnish glass with caramel sauce swirl.
- Rim the glass with brown sugar.
- Garnish with brown sugar and caramel swirl stick.

