

Manhattan Mocktail

SIMPLE RECIPE

Ingredients

- 1 packet UnTapped Bourbon Barrel Aged Maple Syrup (BBAMS)
- 12 oz sparkling water
- Angostura Bitters
- Orange or lemon rind
- Brandied cherry, optional

Directions

1. Pour sparkling water into a larger jar or other container.
2. Add one packet of UnTapped BBAMS and four hearty shakes of bitters.
3. Stir gently to incorporate syrup and bitters.
4. Pour over ice into two glasses and add the twist.
5. Garnish with a cherry (optional, but adds pizzazz!)

Notes

Enjoyed best when shared with a good friend.



Fuel. Naturally.

Barrel-Aged Maple Buttercream

SIMPLE RECIPE

Ingredients

- 1 stick of unsalted butter
- 3 c. powdered sugar
- 2 packets UnTapped BBAMS
- Pinch of Salt

Directions

1. Beat softened butter in mixer until smooth.
2. Add in one cup of powdered sugar at a time, allowing it to fully incorporate between scoops.
3. Add in BBAMS packets and a pinch of salt and whip until fluffy, approx. 3-4 minutes.
4. Top your favorite dessert or eat it straight from the bowl - we won't judge.

Notes

Life Hack: buy a loaf from the store and top with the buttercream to bring to your next brunch invitation. We promise it will wow your friends!



Fuel. Naturally.

Barrel-Aged Whipped Cream

SIMPLE RECIPE

Ingredients

- 1 packet UnTapped BBAMS
- 1 c. heavy whipping cream

Directions

1. In a large mixing bowl, combine 1 cup of heavy whipping cream with 1 packet of UnTapped BBAMS.
2. Whip until soft peaks form (either in a mixer or by hand with a whisk).
3. Top your favorite warm beverage or dessert, and drizzle a little extra syrup on top.

Notes

There's no such thing as too much whipped cream. This is a perennial favorite for us!



Fuel. Naturally.