

Starbucks CopyCat Recipe Series

The Quotable Sayak

Starbucks CopyCat Recipes Compilation

Green Tea Lemonade

This recipe is perfect for a hot day when you want something, light, sweet, refreshing, and delicious. To keep this healthy, I recommend using a good quality brand of lemonade with good ingredients, or making your own. Also instead of using sugar as your sweetener, try for something natural and healthier, like stevia, coconut sugar, or raw organic cane sugar.



Recipe Measurements:

- 1-2 tablespoons of a sweetener of your choice
- 1 bag of green tea
- 1 ½ cups of water
- 1 ½ cups of lemonade

Recipe Directions:

1. Bring water to a boil.
2. Steep green tea by pouring the water over a green tea bag in a cup. Add sweetener into the hot steeping tea and stir until dissolved. Let the tea steep for 3-4 minutes.
3. Add the tea to a shaker bottle (or a water bottle) and add the lemonade. Shake it up!
4. Add 1 cube of ice to the mixture in the shaker bottle (or water bottle) and wait until it dissolves.
5. Pour over ice and enjoy!

Spinach Feta Wrap

This wrap is filling, flavourful, delicious and includes all the food groups, which makes for a mostly balanced meal.

Recipe Measurements (for 1-2 wrap(s)):

- 2 egg whites
- 1 ¼ cups spinach
- 1 tablespoon of garlic powder
- ¼ - 1 teaspoon of salt
- ½ - 1 ½ teaspoons of pepper
- 1 whole grain tortilla
- ½ of a small or a ¼ of a large avocado
- Feta cheese
- Sundried tomatoes (to taste)



Recipe Directions:

1. Scramble egg whites in a pan with garlic powder, salt, and pepper until completely cooked.
2. Add spinach to egg whites and cover until spinach is wilted.
3. Add egg white mixture on to a tortilla. Add avocado, feta cheese, and sundried tomatoes on top.
4. Roll up your wrap and enjoy!

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Passion Tea Lemonade

This drink is refreshing, sweet, satisfying, and absolutely delicious. Try to use good quality ingredients and a healthy sweetener like stevia, coconut sugar, or raw organic cane sugar to keep this drink relatively healthy.

Recipe Measurements:

- 1-2 tablespoons of a sweetener of your choice
- 1 bag of passion tea
- 1 ½ cup of water
- 1 ½ cup of lemonade

Recipe Directions:

1. Bring water to a boil.
2. Steep passion tea by pouring the water over a green tea bag in a cup. Add sweetener into the hot steeping tea and stir until dissolved.
3. Add the tea to a shaker bottle (or a water bottle) and add the lemonade. Shake it up!
4. Add 1 cube of ice to the mixture in the shaker bottle (or water bottle) and wait until it dissolves.
5. Pour over ice and enjoy!



Salted Caramel Hot Chocolate

This is the perfect drink for a cold day when you just want to cuddle up on your couch with a blanket. This only takes a few simple ingredients and takes no time at all to make!

Recipe Measurements:

- 2-3 tablespoons of a caramel
- ½ - 1 teaspoon of salt
- 1 ½ cup of water
- 1 package of hot chocolate mix/ homemade hot chocolate mix
- 1 tablespoon of milk

Recipe Directions:

1. Bring water to a boil.
2. Mix salt, caramel, and hot chocolate mix in a pot over low heat.
3. Pour boiled water over mix and stir until dissolved to create hot chocolate.
4. (optional step for frothy hot chocolate) Add hot chocolate and a splash of milk to a blender and blend it on up!
5. Pour and add whip cream to the top if you desire.



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Pumpkin Spice Latte

This is the perfect drink for coffee lovers who want an extra boost of flavour in their coffee. This drink is bursting with flavour. It's great.

Recipe Measurements:

- 1 cup milk (use non-dairy milk for vegan)
- 1 tbsp pumpkin pureé
- ½ - 2 tsp brown sugar (or any sweetener of your choice)
- ½ - 1 tsp pumpkin pie
- ¼ tsp cinnamon
- ½ tsp vanilla
- ¼ cup (60mL) espresso (or coffee for less strong)



Recipe Directions

1. In a pot, add 1/2 of your milk with the other ingredients over medium heat.
2. Once the mixture reaches a boil, turn down your heat to low and allow it to simmer for another 5 minutes, whisking occasionally.
3. Stir in the remaining milk and mix until combined, and allow to simmer for 2 more minutes.
4. Pour and add whip cream or coconut whip cream for vegan to the top if you desire.

Thanks for Downloading!

**Happy Drink
Making!**

