



FEATURED FLAVOR

# Cookie *Dough.*

Warm vanilla cookie dough with rich brown sugar depth and a buttery, sweet finish -- the drinkable dessert trend of Summer 2026.

Close your eyes, picture a sunny afternoon in your favorite indie cafe, and let Brewch Cookie Dough carry you straight to that first warm bite.

**With just a few drops:**

- Craft: Plain water, sparkling Seltzer, lemonade, Cocktails, Mocktails, or
- Enhance your favorite everyday beverage

*...into a warm, indulgent cookie dough escape in every sip.*





REFRESHER / SELTZER

# Cookie Dough Lemonade Drift

*Zesty lemonade meets Cookie Dough -- summer's best seltzer.*

**YIELD** 12 oz · **GLASS** Highball · **DIFFICULTY** Easy

## INGREDIENTS

- 6 drops Brewch Cookie Dough (adjust to taste)
- 8 oz cold sparkling water + 4 oz fresh lemonade
- 1 tbsp brown sugar simple syrup

## METHOD

1. Fill a highball glass with ice.
2. Add brown sugar syrup and Brewch Cookie Dough. Stir gently once.
3. Pour in lemonade, then top with sparkling water down the side of the glass.
4. Garnish with lemon wheel and serve immediately.

**Garnish:** Lemon wheel + brown sugar rim (optional)

## TIPS & VARIATIONS

- Serve over ice -- fill the glass before adding ingredients for best presentation
- Use pink lemonade for a pastel blush color that photographs beautifully on Instagram
- Rim the glass with brown sugar and a lemon wedge for a dessert-cafe aesthetic
- Batch for a crowd: scale x8 into a pitcher -- add Cookie Dough drops just before serving



REFRESHER / SELTZER

# Cookie Dough Cold Foam Sparkler

*Vanilla oat cold foam over sparkling Cookie Dough.*

**YIELD** 12 oz · **GLASS** Collins or tall glass · **DIFFICULTY** Easy

## INGREDIENTS

- 6 drops Brewch Cookie Dough (adjust to taste)
- 12 oz cold sparkling water
- Oat milk cold foam + brown sugar syrup (see Tips)

## METHOD

1. Fill a tall glass with ice.
2. Add brown sugar syrup and 6 drops Brewch Cookie Dough. Stir once.
3. Pour cold sparkling water over ice. Stir gently from the bottom.
4. Spoon cold oat foam gently over the drink. Drizzle brown sugar syrup on top. Serve immediately.

**Garnish:** Oat milk cold foam + brown sugar drizzle

## TIPS & VARIATIONS

- For cold foam: froth 3 tbsp cold oat milk 15 sec with a handheld frother. Spoon over drink.
- Cold oat milk froths best -- use it straight from the fridge for the thickest foam
- Pour the foam last and serve immediately -- the cloud layer looks best in the first 2 minutes
- Swap oat milk for coconut cream for a richer foam that holds longer



## MOCKTAIL

# Cookie Dough Cold Brew Latte

*The viral indie cafe cold brew -- Cookie Dough's most-ordered summer special.*

**YIELD** 14 oz · **GLASS** 14 oz Tumbler · **DIFFICULTY** Easy

## INGREDIENTS

- 7 drops Brewch Cookie Dough (adjust to taste)
- 8 oz cold brew coffee (store-bought)
- 4 oz oat milk
- 1 tbsp brown sugar simple syrup

## METHOD

1. Fill a 14 oz tumbler with ice.
2. Add brown sugar syrup and Brewch Cookie Dough to glass. Stir.
3. Pour cold brew coffee over ice.
4. Slowly pour oat milk over the back of a spoon for a layered visual.
5. Drizzle brown sugar syrup on top. Stir before drinking.

**Garnish:** Brown sugar drizzle + optional cinnamon dusting

## TIPS & VARIATIONS

- Store-bought cold brew concentrate (Trader Joe's, Starbucks) works beautifully -- dilute 1:1 with water if using concentrate
- Pour oat milk over the back of a spoon for a clean two-tone layer -- that's the photo moment
- Sweeten with vanilla simple syrup instead of brown sugar for a smoother, more cafe-style flavor
- Dust with a pinch of cinnamon or espresso powder on the oat milk for the full indie-cafe

## SPICE IT UP

**Cookie Dough Irish Cream Latte** · Add 1.5 oz Bailey's Irish Cream with the cold brew in step 3 -- rich, dessert-forward, and perfectly balanced.

**Cookie Dough Kahlua Cold Brew** · Add 1 oz Kahlua coffee liqueur for a coffee-on-coffee cocktail variation that doubles the depth.



## MOCKTAIL

# Cookie Dough Dirty Soda

*TikTok's dessert dirty soda -- Cookie Dough, brown sugar, and cream.*

**YIELD** 14 oz · **GLASS** 14 oz Clear Cup or Rocks · **DIFFICULTY** Easy

## INGREDIENTS

- 7 drops Brewch Cookie Dough (adjust to taste)
- 10 oz cream soda (store-bought)
- 2 oz heavy cream
- 1 tbsp brown sugar simple syrup

## METHOD

1. Fill a 14 oz clear cup or rocks glass with ice.
2. Add brown sugar syrup and Brewch Cookie Dough. Stir once.
3. Pour cream soda slowly over ice.
4. Float heavy cream over the back of a spoon -- do not stir.
5. Drizzle caramel sauce on top. Serve immediately, layered.

**Garnish:** Caramel drizzle + do not stir

## TIPS & VARIATIONS

- Use a clear cup -- the cream float layer is the visual centerpiece, transparency is essential
- Pour the cream over a spoon and do not stir -- the gradient from clear to cream is the TikTok moment
- Swap heavy cream for half-and-half for a lighter version that still clouds beautifully
- Add a drizzle of salted caramel sauce on top for extra photogenic contrast and flavor depth

## SPICE IT UP

**Cookie Dough Vanilla Vodka Dirty Soda** · Add 1.5 oz vanilla vodka (e.g., Smirnoff Vanilla) before the cream soda -- stir once, then float cream on top.

**Cookie Dough Dark Rum Float** · Add 1 oz dark rum (e.g., Captain Morgan) for a caramel-molasses backbone that deepens the brown sugar note.



# Try Brewch *Cookie Dough* Today

Ready to bring warm cookie dough to every sip? Brewch Cookie Dough is available wherever you shop best.

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