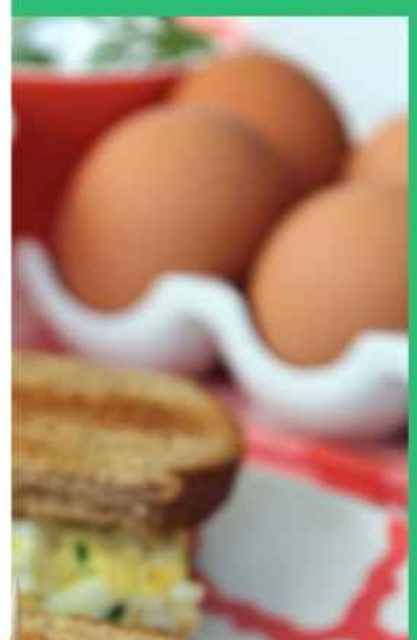




STARBUCKS COPYCAT RECIPES

MAKE YOUR FAVORITE
RESTAURANT ITEMS AT
HOME

Mike CincyShopper



Starbucks Copycat Recipes

Make Your Favorite Restaurant Items at Home.

By Mike from CincyShopper.com

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About the Recipes

With a big family, eating out can be a major expense. These recipes can make your favorite drinks and treats more affordable. We work to recreate the tastes that you love from your favorite spots. Whether it's fast food, a specialty drink or a delightful dessert from that certain coffee shop, we try to bring a variety of recipes to help conquer your craving without breaking the bank.

This cookbook is designed for “culinary challenged” as well as the typical cook. When we began creating recipes for CincyShopper, we found that people like the recipes and love the pictures. We got lots of feedback about how the pictures let them know what it should look like. I didn't realize exactly what they were telling me until I had one reader point to an example from another site, which had gone poorly for her. Upon looking at the recipe and the picture, the problem was obvious. The beautiful picture was not made from the ingredients they had listed. It was probably a stock picture they had bought because they lacked photography skills, but this poor reader had spent a lot of time and frustration trying to achieve this unattainable image of the dish.

After a while, we began selling versions of the recipes to other websites to share with their readers. We looked at it as a way to make a little extra income while helping readers of other blogs avoid having their cooking adventures go horribly wrong. We make and tweak each recipe to get the taste just right. Then, we photograph it to show you how it should look. No surprises. No stock photos. If you want to see more of our recipes please visit us at cincyshopper.com.

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Copycat Starbucks Banana Nut Bread

INGREDIENTS

2 cup Flour
1 1/2 tsp baking soda
1/4 tsp Salt
2 tsp Cinnamon
1 tsp Vanilla
1 1/2 cup mashed ripe Bananana (3-4 small bananas)
1 cup Sugar
1/2 cup Vegetable Oil
2 tbsp Milk
1 Egg
1/2 cup chopped Walnuts 1/3 cup chopped Pecans

DIRECTIONS

Preheat oven to 325.

Grease a loaf pan and dust with flour.

Whisk the flour, baking soda, cinnamon and salt until combined.

In another bowl, mix the egg, sugar, and vegetable oil until combined.

Add the dry mixture to the egg mixture and stir until blended.

Add the milk, vanilla, and mashed bananas and mix well.

Fold in chopped walnuts and pour batter into prepared loaf pan.

Top with remaining pecans.

Bake for 60-80 minutes or until a toothpick inserted in center comes out clean.



Copycat Starbucks Caramel Apple Spice Cider

INGREDIENTS

Cinnamon Dolce Syrup Ingredients

1 cup Water

1 cup Brown Sugar

1 tsp Cinnamon

2 cup Motts Apple Juice

3 pumps Starbucks Cinnamon Dolce Syrup (approx 2 tbsp)

Caramel Topping (I use a squeeze bottle)

Whipped Cream

DIRECTIONS

Make syrup by bringing ingredients to a boil lower heat and simmer until reduced by half (about 5 minutes).

Allow to cool and store in a resealable container.

Place apple juice and syrup in microwavable container and stir.

Microwave for approximately 2 minutes.

Top with whipped cream

Add caramel topping.



Copycat Starbucks Caramel Frappuccino

INGREDIENTS

1 cup double-strength Starbucks Coffee (cold)

3/4 cup Milk

3 tbsp Sugar

2 cup Ice

1/8 tsp Xanthan Gum

Squirt of Whipped Cream

Drizzle Torani Carmel Sauce

DIRECTIONS

Put cold coffee, milk, sugar, ice, a squirt of caramel and xanthan gum in blender and blend until smooth.

Pour into cup and top with whipped Cream and drizzle of caramel.



Copycat Starbucks Cranberry Bliss Bars

INGREDIENTS

Cake:

3/4 cup melted Butter

1 1/2 cup Brown Sugar

2 Eggs

1 tsp Vanilla

2 1/4 cup Flour

1 1/2 tsp Baking Powder

1/4 tsp Cinnamon

1/2 cup chopped Dried Cranberries

6 oz chopped White Chocolate or White Chocolate Chips

Frosting:

8 oz softened Cream Cheese

1 cup Powdered Sugar

6 oz melted White Chocolate

1/2 cup chopped Dried Cranberries

2 tsp Grated Orange Zest

DIRECTIONS

Preheat the oven to 350.

Grease a 13x9-inch baking dish with butter.

Combine butter, brown sugar eggs and vanilla. Beat until combined.

In another bowl, whisk together the flour, baking powder, salt and cinnamon.

Slowly add dry ingredients to the wet ingredients while beating.

Stir in the cranberries and chocolate.

Spread the batter into the prepared pan.

Bake for 18-22 minutes or until a toothpick inserted in the middle comes out clean.

Allow to cool completely.

Beat the cream cheese, orange zest and powdered sugar until well-blended.

Slowly add about half of the melted chocolate while beating.

Frost the bars and sprinkle with cranberries.

Transfer remaining chocolate to zippered sandwich bag and clip corner to pipe.

Drizzle white chocolate over top.

Refrigerate for at least one hour then cut into triangle shapes.



Copycat Starbucks Egg Salad Sandwich

INGREDIENTS

3 Eggs

1 tbsp Mayonnaise

1 tsp Dijon Mustard

1 tbsp Chives

Salt & Pepper

4 slices Wheat Bread

Arugula

DIRECTIONS

Place eggs in a pan cover with cold water and bring to a boil.

Cover pan and turn off heat. Let sit for 8 minutes.

Fill pan with cold water to stop cooking.

Peel eggs, roughly chop and place in a bowl.

Add mayonnaise, mustard, chives, salt and pepper.

Gently mix.

If mixture is too dry, slowly add a little more mayonnaise.

Garnish bread with arugula and place half the mixture on each sandwich.



Copycat Starbucks Iced Cinnamon Dolce Latte

(yield 16 oz cup)

INGREDIENTS

Cinnamon Dolce Syrup Ingredients

1 cup Water

1 cup Brown Sugar

1 tsp Cinnamon

2 oz Espresso or Extra Strong Coffee

6 oz Milk

Ice

2 tbsp Cinnamon Dolce Syrup

DIRECTIONS

Make syrup by bringing ingredients to a boil lower heat and simmer until reduced by half (about 5 minutes).

Allow to cool and store in a resealable container.

Brew coffee.

Add syrup to cup or glass.

Add coffee.

Add milk and stir well.

Add ice to fill.

Top with whipped cream.

Dust with cinnamon sugar or lightly drizzle with syrup.



Copycat Starbucks Lemon Loaf

INGREDIENTS

CAKE:

1 box Yellow Cake Mix

4 Eggs

1/2 cup Milk

1 box (3.4 oz) Instant Lemon Pudding Mix

1/2 cup Vegetable Oil

8 oz Sour Cream

6 tbsp Lemon Juice

GLAZE:

3 cup Powdered Sugar

4 tbsp Lemon Juice

DIRECTIONS

Preheat oven to 350

Spray two loaf pans with non stick spray.

Beat all of the cake ingredients until well combined.

Evenly fill both loaf pans.

Bake for 50 minutes or until golden brown and toothpick insert in middle comes out clean.

Allow to cool for at least 15 minutes before removing from pans.

Combine glaze ingredients and stir until well blended.

Drizzle over loaves and allow to set before slicing.



Copycat Starbucks Passion Tea Lemonade Drink

INGREDIENTS

2 Tazo Passion Tea Bags

16 oz Water

4 oz Lemonade

2 tsp sugar

1/8 tsp Vanilla

DIRECTIONS

Boil water.

Remove from heat add tea bags, sugar and vanilla.

Allow to sit for 15 minutes.

Remove tea bags and refrigerate for at least 1 hour.

Add ice to a tall closable container. Add 8 oz tea and 2 oz of lemonade per serving. Shake well to mix.



Copycat Pumpkin Cream Cheese Muffins

INGREDIENTS

Cream Cheese Filling:

8 oz softened Cream Cheese

1/2 cup Sugar

1 tsp Vanilla

Candied Pumpkin Seeds:

1/2 cup Pumpkin Seeds

3 tbsp Sugar

1/4 tsp Cinnamon

Muffin:

2 cup Flour

1 tsp Baking Soda

1/4 tsp Salt

1/2 cup Sugar

1/2 cup Brown Sugar

1/3 cup vegetable oil

1 cup Pumpkin Puree

2 Eggs

1/4 cup Milk

1 1/2 tsp Cinnamon

1 tsp Ground Ginger

1/2 tsp Ground Cloves

1/2 tsp Ground Allspice

DIRECTIONS

Combine cream cheese, sugar and vanilla extract until smooth. Cover and chill until firm.

Line cookie sheet with parchment paper.

Put seeds, sugar and cinnamon in a medium saucepan over medium heat, stirring

constantly until sugar begins to caramelize.

Spread seeds on prepared sheet and allow to cool. Break apart the seeds that are stuck together.

Preheat oven to 350.

Place paper liners in muffin tin(s).

Stir pumpkin, oil, brown sugar and sugar together in a large bowl just until mixed.

Add in eggs, spices, salt, baking soda and half of the flour. Mix until combined.

Add milk and remaining flour. Mix until combined.

Fill each liner about 2/3 full.

Spoon one tablespoon of cream cheese mixture into the middle of each muffin.

Sprinkle with 4-5 pumpkin seeds.

Bake for about 15 minutes, until a toothpick inserted in the muffin portion comes out mostly clean.

Cool before serving.



Copycat Starbucks Iced Pumpkin Scones

INGREDIENTS

Scones:

2 1/2 cup Flour

6 tbsp Sugar

1 tbsp Baking Powder

1/4 tsp Salt

1/2 tsp Cinnamon

1/2 tsp Nutmeg

1/4 tsp Cloves

1/4 tsp Ginger

1/2 cup cold Butter, cut into cubes

1/2 cup Pumpkin Puree

3 tbsp Heavy Cream

1 Egg

1 tsp Vanilla

Plain Glaze:

1 cup Powdered Sugar

2 tbsp Milk

Spiced Glaze:

1 cup Powdered Sugar

2 tbsp Milk

1/4 tsp Cinnamon

1/4 tsp Nutmeg

Pinch of Cloves

Pinch of Ginger

DIRECTIONS

Preheat oven to 400.

Line a baking sheet with parchment paper or a silicone baking mat.

In food processor combine the flour, sugar, baking powder, salt, cinnamon, nutmeg,

cloves, and ginger.

Pulse to combine.

Add cold butter and pulse until blended and it has texture like cornmeal.

In a bowl, whisk together pumpkin puree, cream, egg and vanilla.

Combine wet and dry ingredients and stir until a soft dough forms.

Turn out dough onto lightly floured surface, knead the dough 4-5 times until it comes together.

Roll the dough into roughly and 8x10" rectangle, about 1" thick.

Cut the rectangle in half lengthwise, then crosswise, making four small rectangles.

Then cut each each of these diagonally, making 8 triangles.

Place scones onto prepared baking sheet and bake for 14-18 minutes, or until a toothpick inserted in the center comes out clean.

Allow to cool on wire rack.

Slowly whisk milk into powdered sugar until desired thickness is reached for plain glaze.

Slowly whisk milk into dry ingredients until desired thickness is reached for spiced glaze.

When the scones are cool, spoon the plain glaze on each scone and allow to harden for 10 minutes before drizzling with spiced glaze.



Copycat Pumpkin Spice Latte

INGREDIENTS

SYRUP

1 1/2 cup Water

1 1/2 cup Sugar

1/3 cup Pumpkin Puree

1 1/2 tsp Cinnamon

1 tsp Nutmeg

1/2 tsp Cloves

1/2 tsp Ginger

LATTE

8 oz Milk

4 oz Strong Coffee or Espresso

2 tbsp Pumpkin Spice Syrup

Whipped Cream

Pumpkin Pie Spice

DIRECTIONS

Simmer water and sugar in a pan over medium heat, stirring occasionally, until sugar dissolves.

Add spices and the pumpkin and continue to simmer for 10 minutes, stirring often. Remove from heat and strain through cheesecloth or strainer.

Allow the syrup to cool, then refrigerate in an air tight container.

Heat milk in microwave for 1 minute.

Froth with blender or whisk.

Put syrup in bottom of cup and top with coffee and frothed milk.

Top with whipped cream and a dusting of pumpkin pie spice.



Copycat Starbucks Raspberry Swirl Pound Cake

INGREDIENTS

POUND CAKE:

- 1 box Pound Cake mix
- 1/4 cup softened Butter
- 2 eggs
- 2/3 cup Milk
- 1 tsp Lemon Juice
- 1/3 cup Seedless Raspberry Fruit Spread
- 6 drops Red Food Coloring (optional)

ICING:

- 8 oz softened Cream Cheese
- 1 cup Powdered Sugar
- 1 tsp Lemon Juice

DIRECTIONS

Preheat oven to 350.

Grease and flour 9x5 loaf pan.

Combine cake mix, milk, eggs and butter and slowly beat until incorporated (30 seconds).

Beat at medium an additional 2 minutes.

Transfer about 1/3 of batter to another bowl.

Add raspberry spread and food coloring to new bowl and stir to mix well.

Add lemon juice to first bowl and mix well.

Add a layer of white batter to pan.

Add alternating layers of red and white.

Bake 55-60 minutes.

Allow to cool.

Beat cream cheese on medium-high speed until light and fluffy (4-5 minutes).

Add powdered sugar and mix until combined

Add lemon juice mixing on low until smooth.



Copycat Starbucks Strawberries and Creme Frappuccino

INGREDIENTS

1/2 cup Milk

1/4 cup Vanilla Ice Cream

1 cup Ice

2 Strawberries

2 tbsp Strawberry Syrup

1/8 tsp Xanthan Gum (optional)

Whipped Cream

DIRECTIONS

Combine all ingredients except whipped cream in blender.

Blend until smooth.

Transfer to serving glass and top with whipped cream.



Copycat Starbucks Petite Vanilla Bean Scones

INGREDIENTS

Scones:

2 1/2 cup Flour

1/2 cup Sugar

1 tbsp Baking Powder

1/4 tsp Salt

1/2 cup Cold Butter, cubed

1/2 cup Heavy Cream

1 Egg

1/2 Vanilla Bean, scraped

2 tsp Vanilla Extract

Glaze:

3 cups powdered sugar

6-7 tbsp Heavy Cream

1/2 Vanilla Bean, scraped

1 tsp Vanilla Extract

DIRECTIONS

Preheat oven to 400.

Line a baking sheet with parchment paper or silicone mat.

Combine flour, sugar, baking powder and salt.

Whisk or pulse in a food processor to mix.

Add butter and cut in with a pastry cutter or pulse in food processor until mixture resembles cornmeal texture.

In another bowl, whisk together cream, egg, vanilla scraping and extract.

Add liquid to flour mixture and pulse until just combined or stir by hand until dough forms a ball.

Put the dough onto a floured surface then knead briefly until dough comes together.

Roll out dough to about 1/2" thickness.

Cut dough into 8 rectangles or squares. Then cut each or this on one diagonal and then on

the other, creating 32 petite scones.

Place on prepared baking sheet and bake 10-12 minutes, or until edges begin to get golden brown.

Transfer scones to a cooling rack to cool completely.

Whisk together glaze ingredients, adding cream one table spoon at a time to achieve desired thickness.

Dip cooled scones in glaze then place back onto cooling rack to harden.

