



Starbucks Summer Drink Recipes *eBook*



Starbucks Strawberry Acai Refresher

This Starbucks Acai Refresher tastes just like the original. This light, fruity drink is perfect for spring and summer!

Prep Time 5 mins	Cook Time 5 mins	Total Time 10 mins
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Ingredients

- 1 Green tea bag
- 1 Passion tango tea bag
- 1/4 cup White grape juice
- 1/4 tsp Acai powder
- 2 tbsp Freeze-dried strawberries
- 1 handful Ice



Instructions

- Steep a green tea bag and passion tango tea bag in 1/2 cup of room temperature water for 5-10 minutes. Remove tea bags, then mix in white grape juice and acai powder.
- Add freeze-dried strawberries to the bottom of a glass, then add ice.
- Add remaining ingredients, stirring well to combine. Serve and enjoy!

Notes

- Steep a green tea bag and passion tango tea bag in 1/2 cup of room temperature water for 5-10 minutes. Remove tea bags, then mix in white grape juice and acai powder.
- Add freeze-dried strawberries to the bottom of a glass, then add ice.
- Add remaining ingredients, stirring well to combine. Serve and enjoy!

Nutrition

Calories: 44kcal (2%)Carbohydrates: 10g (3%)Protein: 0.2gFat: 0.5g (1%)Saturated Fat: 0.02gPolyunsaturated Fat: 0.01gSodium: 3mgPotassium: 66mg (2%)Fiber: 1g (4%)Sugar: 9g (10%)Vitamin A: 5IU Vitamin C: 0.1mgCalcium: 7mg (1%)Iron: 0.2mg (1%)

Starbucks Mango Dragonfruit Refresher

This Mango Dragonfruit Refresher tastes JUST like the version from Starbucks, and the ingredients are easier to find than you think!

Prep Time 10mins	Cook Time 0 mins	Total Time 10 mins
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Ingredients

- 2 tbsp freeze-dried dragonfruit pieces/chips optional, or use fresh red dragonfruit pieces
- 1 handful ice
- 1/4 cup white grape juice
- 1/4 cup mango juice
- 2 tbsp dragonfruit syrup

For dragon drink

- 1/4 cup coconut milk

Dragonfruit syrup

- 1/2 cup red dragonfruit pieces (fresh or frozen) I can sometimes find them frozen in tropical fruit mixes, such as the President's Choice brand; you can also use fresh dragonfruit
- 2 tbsp sugar
- 1/2 cup water
- 1 tbsp dragonfruit powder optional, used mostly for colour



Instructions

- Add fresh or frozen dragonfruit and dragonfruit powder along with sugar and water to a small saucepan over med-high heat. Bring to a boil, then simmer for 10 minutes until dragonfruit has softened. Mash then strain through a fine mesh sieve.
- Add freeze-dried dragonfruit pieces to the bottom of a tall glass, then add ice. Add in grape juice, mango juice and dragonfruit syrup. Stir well, then serve and enjoy!
- To make it a dragon drink, add 1/4 cup coconut milk then serve and enjoy.

Notes

- Use freeze-dried or fresh dragonfruit (which can be found in the international produce section).
- Turn this refresher into a cocktail by using white wine instead of white grape juice.
- If you can't find any dragonfruit powder, add in a drop of red or purple food colouring to give your drink the same purple hue.

Nutrition

Calories: 87kcal (4%)Carbohydrates: 26g (9%)Protein: 1g (2%)Fat: 1g (2%)Saturated Fat: 1g (6%)Sodium: 8mgPotassium: 173mg (5%)Fiber: 1g (4%)Sugar: 25g (28%)Vitamin A: 690IU (14%)Vitamin C: 23mg (28%)

Starbucks Pink Drink

This Starbucks Pink Drink recipe is the perfect copycat, made with passion tea, strawberry sparkling water and creamy coconut milk.

Prep Time 10mins	Cook Time 0 mins	Total Time 10 mins
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Ingredients

- 2 tbsp freeze-dried, fresh or frozen strawberries
- 1/2 cup passion tea such as Tazo brand
- 1/4 cup white grape juice
- 1/2 cup strawberry sparkling water such as Perrier
- 1/4 cup coconut milk
- 1 handful ice cubes



Instructions

- Add a bag of passion tea to 1/2 cup cool water, then let sit for 5 min.
- Add dried strawberries to a large glass, then a handful of ice.
- Top with passion tea, grape juice, sparkling water and coconut milk. Serve and enjoy!

Notes

- Use an herbal tea to make this drink caffeine-free.
- Make a pitcher full of this drink by multiplying all of the ingredients by four.
- If you can't find any strawberry sparkling water, use plain sparkling water instead.

Nutrition

Calories: 56kcal (3%)Carbohydrates: 12g (4%)Protein: 1g (2%)Fat: 1g (2%)Saturated Fat: 1g (6%)Sodium: 32mg (1%)Potassium: 109mg (3%)Sugar: 11g (12%)Calcium: 25mg (3%)

Violet Drink Starbucks

This Starbucks Violet Drink recipe is the perfect copycat with just three simple ingredients: hibiscus tea, berry juice and coconut milk.

Prep Time 10mins	Cook Time 0 mins	Total Time 10 mins
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Ingredients

- 1 cup hibiscus tea
- 1/2 cup berry juice
- 1/2 cup coconut milk
- 2 tbsp freeze-dried, fresh or frozen blackberries
- 1 handful ice cubes



Instructions

- Add dried blackberries to a large glass, then a handful of ice.
- Top with cooled hibiscus tea, berry juice and coconut milk. Serve and enjoy!

Notes

- If you don't have any hibiscus tea, try using rose petal tea, Celestial Seasonings Red Zinger tea or mixed berry herbal tea.
- Make a pitcher using 3 cups of tea, 1.5 cups of berry juice, 1.5 cups of coconut milk and 1/3 a cup of freeze-dried berries.
- Swap out the blackberries for any other freeze-dried berries like blueberries or strawberries.

Nutrition

Calories: 95kcal (5%)Carbohydrates: 20g (7%)Protein: 1g (2%)Fat: 2g (3%)Saturated Fat: 2g (13%)Sodium: 10mgPotassium: 185mg (5%)Fiber: 1g (4%)Sugar: 19g (21%)Vitamin A: 57IU (1%)Vitamin C: 12mg (15%)Calcium: 59mg (6%)Iron: 1mg (6%)

Vanilla Sweet Cream Cold Brew

This Vanilla Sweet Cream Cold Brew is just like the version at Starbucks – it's so creamy & refreshing, plus the cold brew coffee is so easy!

Prep Time 20mins	Cook Time 12 hrs	Total Time 12 hrs & 20 mins
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Ingredients

- 8 cups filtered water
- 2 cups ground coffee
- 1 cup sweet cream (see below)
- 1/2 cup vanilla syrup (see below)

Sweet cream

- 1/2 cup milk
- 1/2 cup whipping cream
- 1 tbsp vanilla syrup

Vanilla syrup

- 1 cup water
- 1 cup sugar
- 1 vanilla bean (or 1 tbsp vanilla extract)

Instructions

Cold brew coffee

- Make the cold brew coffee by mixing water and coffee grinds together in a large pitcher. Let sit overnight in the fridge for at least 12 hours (or up to 48 hours if desired).
- When ready to serve, slowly pour coffee through cheesecloth that is sitting in a fine mesh sieve into another large pitcher. Make sure you pour slowly and with precision to ensure there are no coffee grounds in the cold brew.

Vanilla syrup

- Add one cup boiling water and 1 cup sugar to a mason jar, stirring well. Add vanilla bean, then let cool to room temperature. Remove vanilla bean, then store in the fridge up to 2 months. Alternatively, use vanilla extract.

Sweet cream

- Mix all ingredients under sweet cream heading together well in a large mixing cup. If you'd like the frothy texture, use an immersion blender or milk frother to mix up ingredients – if choosing this method, be sure to add to your cold brew ASAP!

Putting it all together

- Add a handful of ice to a large glass or mason jar, then mix in 2 tbsp of vanilla syrup. Top with 2 cups of coffee, then add 1/4 cup of sweet cream on top. Serve and enjoy!

Notes

- Make this cold brew dairy-free by using dairy-free milk and vegan whipping cream.
- To make the syrup healthier, swap out the sugar for a cup-to-cup sugar substitute of your choice.
- Store the vanilla syrup in the fridge for a few weeks.
- Steep the cold brew coffee for at least 12 hours and up to 48 hours.

Nutrition

Calories: 118kcal (6%)Carbohydrates: 14g (5%)Protein: 1g (2%)Fat: 6g (9%)Saturated Fat: 4g (25%)Cholesterol: 23mg (8%)Sodium: 44mg (2%)Potassium: 51mg (1%)Sugar: 14g (16%)Vitamin A: 268IU (5%)Calcium: 58mg (6%)



Salted Caramel Cream Cold Brew

This Salted Caramel Cream Cold Brew is a perfect Starbucks copycat. This iced coffee with caramel and salted cold foam is the perfect treat!

Prep Time 20mins	Cook Time 12 hrs	Total Time 12 hrs & 20 mins
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Ingredients

- 8 cups filtered water
- 2 cups ground coffee
- 1 cup salted cold foam (see below)
- 1/2 cup caramel syrup (see below)

Caramel syrup

- 1/2 cup sugar
- 1/2 cup boiling water

Salted cold foam

- 1/2 cup whipping cream
- 1/4 cup 2% milk
- 1 tbsp sugar
- 1/2 tsp sea salt



Instructions

- Make the cold brew coffee by mixing water and coffee grinds together in a large pitcher. Let sit overnight in the fridge for at least 12 hours (or up to 48 hours if desired).
- When ready to serve, slowly pour coffee through cheesecloth that is sitting in a fine mesh sieve into another large pitcher. Make sure you pour slowly and with precision to ensure there are no coffee grounds in the cold brew.

Caramel syrup

- In a small saucepan, melt the sugar over med-low heat, stirring often until sugar starts to caramelize and brown. Nothing will look like it's happening at first, then sugar will start to form into balls, and then it will slowly start to melt. Be sure to watch it closely so it doesn't burn.
- Meanwhile, boil water in a kettle. When sugar begins to brown, carefully add boiling water (stand back as it may steam). Stir until well blended, cooking for another few seconds. Immediately remove from heat and transfer to a mason jar. Let cool for at least 1 hour and store in the fridge up to one month.

Salted cold foam

- Add whipping cream, milk, sugar and salt to a large, tall glass or to a large bowl. Beat mixture with beaters or use an immersion blender to make the foam, mixing until the mixture forms a stiff texture. Serve immediately over iced cold brew and enjoy!

Putting it all together

- Add a handful of ice to a large glass or mason jar, then mix in 1-2 tbsp of caramel syrup. Top with 2 cups of coffee, then add 1/4 cup of cold foam on top to each drink. Serve and enjoy!

Nutrition

Calories: 218kcal (11%)Carbohydrates: 30g (10%)Protein: 1g (2%)Fat: 11g (17%)Saturated Fat: 7g (44%)Trans Fat: 1gCholesterol: 42mg (14%)Sodium: 333mg (14%)Potassium: 44mg (1%)Sugar: 29g (32%)Vitamin A: 452IU (9%)Vitamin C: 1mg (1%)Calcium: 52mg (5%)Iron: 1mg (6%)

Salted Iced Coconut Milk Caramel Macchiatos

These Salted Iced Coconut Milk Caramel Macchiatos are a delicious dairy-free version of your new fave Starbucks iced coffee recipe!

Prep Time	Cook Time	Total Time
10mins		10 mins

Ingredients

- Ice cubes about 1 cup
- 1 1/2 cups coconut milk divided, from a carton
- 2 shots espresso divided
- Unsweetened coconut flakes for garnishing optional
- Caramel syrup
- 3 tbsp caramel sundae syrup
- 2 tsp sugar
- 4 tbsp boiling water



Instructions

- Mix together caramel syrup, then divide mixture in half, adding each half to the bottom of two tall glasses.
- Add ice, then pour about 3/4 cup coconut milk (more or less depending on your preference) to each glass.
- Pour one shot espresso slowly into each glass ovetop of ice and coconut milk. Drizzle with caramel syrup, then sprinkle coconut flakes ovetop (if desired).
- Serve immediately and enjoy!

Nutrition

Calories: 160kcal (8%)Carbohydrates: 33g (11%)Protein: 1g (2%)Fat: 3g (5%)Saturated Fat: 3g (19%)Polyunsaturated Fat: 1gMonounsaturated Fat: 1gCholesterol: 1mgSodium: 107mg (5%)Potassium: 202mg (6%)Fiber: 1g (4%)Sugar: 9g (10%)Vitamin A: 27IU (1%)Vitamin C: 1mg (1%)Calcium: 97mg (10%)Iron: 1mg (6%)

Starbucks Iced Peach Green Tea Lemonade

This Iced Peach Green Tea Lemonade tastes exactly like the one they make at Starbucks with green tea, lemonade and peach juice.

Prep Time 10mins	Cook Time 1 hr	Total Time 1 hr & 10 mins
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Ingredients

- 1 cup green tea, chilled
- 1/2 cup peach juice
- 1/2 cup lemonade
- 1 handful ice cubes



Instructions

- Bring water to a boil and mix with one bag of green tea. Let chill up to 1 hour.
- When ready to serve, mix green tea, peach juice and lemonade together in a tall glass filled with ice. Enjoy!

Notes

- Leave out the lemonade and enjoy the peach and green tea together.
- Make a pitcherful by multiplying the recipe or mixing as you serve.
- Store the brewed green tea in the fridge for 3-4 days.

Nutrition

Calories: 129kcal (6%)Carbohydrates: 33g (11%)Protein: 1g (2%)Fat: 1g (2%)Sodium: 23mg (1%)Potassium: 137mg (4%)Fiber: 1g (4%)Sugar: 31g (34%)Vitamin A: 321IU (6%)Vitamin C: 7mg (8%)Iron: 1mg (6%)

Starbucks Passion Tea Lemonade

This Starbucks Passion Tea Lemonade is a perfect copycat recipe of the famous Starbucks version that you can make at home!

Prep Time 10mins	Cook Time 1 hr	Total Time 1 hr & 10 mins
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Ingredients

- 1 1/2 cups passion tea, chilled or hibiscus/berry tea
- 1/2 cup lemonade
- 1 tbsp simple syrup

Simple syrup

- 1 cup water
- 1 cup sugar



Instructions

- To make simple syrup, bring water to a boil and pour over sugar in a mason jar. Mix together well, then chill up to 1 hour.
- Meanwhile, add passion tea bag to boiling water and let chill for up to 1 hour.
- When ready to serve, mix chilled passion tea, lemonade and 2 tbsp simple syrup together in a tall glass filled with ice. Enjoy!

Notes

- Add some caffeine to this recipe by brewing some white or green tea with the passion tea.
- Make a large batch by multiplying the recipe and serving in a pitcher.
- Store any brewed chilled passion tea in the fridge for 3-4 days.

Nutrition

Calories: 117kcal (6%)Carbohydrates: 31g (10%)Saturated Fat: 1g (6%)Sodium: 30mg (1%)Potassium: 131mg (4%)Sugar: 29g (32%)Iron: 1mg (6%)

Iced Matcha Latte

This Iced Matcha Latte tastes just like the one at Starbucks, made with matcha green tea powder, milk and simple syrup poured over ice!

Prep Time 10mins	Cook Time 1 hr	Total Time 1 hr & 10 mins
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Ingredients

- 2 tbsp simple syrup
- 1 tbsp matcha green tea powder
- 1/2 cup 2% milk or use coconut/nut milk to make it dairy-free
- 1 handful ice

Simple syrup

- 1/2 cup boiling water
- 1/2 cup sugar



Instructions

- Add sugar to a 16oz mason jar, then pour in boiling water. Mix together well to combine then chill for at least 1 hour. Syrup will last up to 1 month in the fridge.
- When ready to serve, add simple syrup, matcha and milk to a cocktail shaker or shaker bottle. Shake to combine.
- Add a handful of ice to a large glass, then pour drink overtop. Serve and enjoy!

Notes

- To make this iced matcha latte even healthier, use a non-dairy milk such as almond milk.
- Swap out the simple syrup for a sweetener of your choice or leave it out altogether.
- Serve your latte in a tall glass or a mason jar with lots of ice.

Nutrition

Calories: 158kcal (8%)Carbohydrates: 20g (7%)Protein: 11g (22%)Fat: 2g (3%)Saturated Fat: 1g (6%)Trans Fat: 1gCholesterol: 9mg (3%)Sodium: 67mg (3%)Potassium: 178mg (5%)Sugar: 21g (23%)Vitamin A: 870IU (17%)Vitamin C: 1mg (1%)Calcium: 144mg (14%)Iron: 3mg (17%)

Iced Golden Ginger Drink

This Iced Golden Ginger Drink tastes just like the Starbucks version, made with coconut milk, turmeric, cinnamon, pineapple and ginger.

Prep Time	Cook Time	Total Time
10mins	1 hr	1 hr & 10 mins

Ingredients

- 2 tbsp pineapple ginger syrup
- 1 tsp turmeric
- 1/4 tsp dried ginger
- 1/4 tsp cinnamon
- 1/4 cup pineapple juice
- 3/4 cup coconut milk
- 1 handful ice

Pineapple ginger syrup

- 1/2 cup sugar
- 1/2 cup pineapple juice
- 1/2 cup water
- 1 piece gingerroot (about 3 inches long)



Instructions

- Add sugar, pineapple juice, water and ginger to a large mason jar. Microwave for 5 minutes until mixture is boiling and stir well to combine. Let chill in fridge for at least 1 hour.
- When ready to serve, add pineapple ginger syrup, turmeric, ginger, cinnamon, pineapple juice and coconut milk to a cocktail shaker or shaker bottle. Shake to combine.
- Add a handful of ice to a large glass, then pour drink overtop. Serve and enjoy!

Notes

- To keep the calorie count down, use an unsweetened coconut milk.
- If you want to make this beverage caffeinated, add in your favourite caffeine supplement.
- Store the pineapple ginger syrup in a mason jar in the fridge for 1-2 weeks.

Nutrition

Calories: 140kcal (7%)Carbohydrates: 28g (9%)Protein: 1g (2%)Fat: 4g (6%)Saturated Fat: 3g (19%)Sodium: 2mgPotassium: 132mg (4%)Fiber: 2g (8%)Sugar: 23g (26%)Vitamin C: 6mg (7%)Calcium: 74mg (7%)Iron: 1mg (6%)

Iced Pineapple Matcha Drink

This Iced Pineapple Matcha Drink is perfect for summer and tastes just like the Starbucks version with matcha green tea and pineapple.

Prep Time 10mins	Cook Time 1 hr	Total Time 1 hr & 10 mins
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Ingredients

- 2 tbsp pineapple ginger syrup
- 1 tbsp Matcha green tea powder
- 1/4 cup pineapple juice
- 3/4 cup coconut milk
- 1 handful ice
- Pineapple ginger syrup
- 1/2 cup sugar
- 1/2 cup pineapple juice
- 1/2 cup water
- 1 piece gingerroot (about 3 inches long)



Instructions

- Add sugar, pineapple juice, water and ginger to a large mason jar. Microwave for 5 minutes until mixture is boiling and stir well to combine. Let chill in fridge for at least 1 hour.
- When ready to serve, add pineapple ginger syrup, matcha, pineapple juice and coconut milk to a cocktail shaker or shaker bottle. Shake to combine.
- Add a handful of ice to a large glass, then pour drink overtop. Serve and enjoy!

Notes

- For a lower-calorie option, use unsweetened or low-fat coconut milk and any cup-for-cup sugar substitute of your choice.
- Use a decaffeinated green tea matcha for a caffeine-free option.
- Make the pineapple ginger syrup in the microwave in a mason jar.
- Store the pineapple ginger syrup in the fridge for up to a month.

Nutrition

Calories: 174kcal (9%)Carbohydrates: 25g (8%)Protein: 8g (16%)Fat: 3g (5%)Saturated Fat: 3g (19%)Sodium: 1mgPotassium: 77mg (2%)Fiber: 1g (4%)Sugar: 23g (26%)Vitamin A: 750IU (15%)Vitamin C: 6mg (7%)Calcium: 74mg (7%)Iron: 3mg (17%)

Iced Iced Guava Passionfruit Drink Matcha Drink

This Iced Guava Passionfruit Drink tastes just like the Starbucks version with coconut milk, guava nectar, passionfruit and ginger!

Prep Time 10mins	Cook Time 1 hr	Total Time 1 hr & 10 mins
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Ingredients

- 2 tbsp pineapple ginger syrup
- 1/4 cup guava nectar
- 1/4 cup passionfruit juice
- 1/2 cup coconut milk
- 1 handful ice

Pineapple ginger syrup

- 1/2 cup sugar
- 1/2 cup pineapple juice
- 1/2 cup water
- 1 piece gingerroot (about 3 inches long)



Instructions

- Add sugar, pineapple juice, water and ginger to a large mason jar. Microwave for 5 minutes until mixture is boiling and stir well to combine. Let chill in fridge for at least 1 hour.
- When ready to serve, add pineapple ginger syrup, guava nectar, passionfruit juice and coconut milk to a cocktail shaker or shaker bottle. Shake to combine.
- Add a handful of ice to a large glass, then pour drink overtop. Serve and enjoy!

Notes

- Make the pineapple ginger syrup in the microwave using sugar, pineapple juice and ginger.
- Let the syrup chill in the fridge for at least one hour.
- Store all the ingredients in the fridge separately for up to one month.

Nutrition

Calories: 148kcal (7%)Carbohydrates: 34g (11%)Protein: 1g (2%)Fat: 2g (3%)Saturated Fat: 2g (13%)Sodium: 8mgPotassium: 172mg (5%)Fiber: 1g (4%)Sugar: 31g (34%)Vitamin A: 443IU (9%)Vitamin C: 31mg (38%)Calcium: 49mg (5%)