



Plant-Based & Certified Organic
Organic Oats Grown in North America
Non-GMO Project Verified
Certified Gluten-Free

ORGANIC OAT *Creamer*

Smooth & Creamy in Your Coffee

📷 SOWNPLANTBASED

Blackberry Cold Brew

INGREDIENTS

Cold Brew

- 1 cup ice
- 1 cup cold brew coffee
- 2 tablespoons SOWN™ Vanilla Oat Creamer
- 2-3 tablespoons blackberry syrup

Blackberry Syrup

- Heaping 1/2 cup fresh blackberries
- 1/4 cup water
- 1 tablespoon sugar

DIRECTIONS

1. Make the blackberry syrup by combining fresh blackberries, water, and sugar in a small saucepan.
2. Heat over low heat for 1-2 minutes until blackberries begin to soften. Use a fork to break up the blackberries into a pulp.
3. Increase heat to medium and bring the mixture to a low boil. Cook for 2-4 minutes to allow the syrup to reduce and thicken slightly.
4. Remove from heat and pour through a fine mesh strainer into a small container. Use a fork to press as much liquid from the berries as possible. Use immediately or store in the refrigerator.
5. To make coffee, combine cold brew, ice, and SOWN Vanilla Oat Creamer in a large glass. Pour blackberry syrup over the top and allow to drizzle through the coffee. Garnish with fresh blackberries if desired. Makes 1 serving.

RECIPE

