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	12OZ CUP	16OZ CUP	22OZ CUP
<b>EASY FRAPPE</b> (EASY POWDER BASES)	1 cup ICE (use 12oz cup)  1/4 ½ cup water (use 12oz cup) cup (EASY BRAND BASE POWDER) Blend for 35 seconds.	1 cup ICE (use 16oz cup) 1/2 cup water (use 16oz cup) 1/3 cup (EASY BRAND BASE POWDER) Blend for 35 seconds.	1 cup ICE (use 22oz cup) 1/2 cup water (use 22oz cup) 1/2 cup (EASY BRAND BASE POWDER) Blend for 35 seconds.
<b>EASY FRAPPE WITH SYRUP</b> (EASY FRAPPE W/ EASY SYRUP ex. Blueberries & Cream)	1 cup ICE (use 12oz cup); ½ cup water (use 12oz cup) 2 pumps EASY SYRUP (20g, 20ml, 20cc) ¼ cup (EASY BRAND BASE POWDER) Blend for 35 seconds.	1 cup ICE (use 16oz cup) 1/2 cup water (use 16oz cup) 3 pumps EASY SYRUP (30g, 30ml, 30cc) 1/3 cup (EASY BRAND BASE POWDER) Blend for 35 seconds.	1 cup ICE (use 22oz cup) 1/2 cup water (use 22oz cup) 1/2 cup (EASY BRAND BASE POWDER) 4 pumps EASY SYRUP (40g, 40ml, 40cc) Blend for 35 seconds.
<b>EASY MILK TEA</b> (using EASY SYRUP)	150ml brewed tea 1 scoops 1/8 measuring cup EASY MILK ESSENCE 2 pumps EASY BRAND SYRUP (20g, 20ml, 20CC) add ice (3/4 cup of 12 oz) shake for 25 seconds	200ml brewed tea 2 scoops 1/8 measuring cup EASY MILK ESSENCE 3 pumps EASY BRAND SYRUP (30g, 30ml, 30CC) add ice (3/4 cup of 16 oz) shake for 25 seconds	250ml brewed tea 3 scoops 1/8 measuring cup EASY MILK ESSENCE 4 pumps EASY BRAND SYRUP (40g, 40ml, 40CC) add ice (3/4 cup of 22 oz) shake for 25 seconds
<b>EASY MILK TEA</b> (using EASY POWDER)	150ml brewed tea 1 to 2 scoops 1/8 measuring cup EASY POWDER BASE add ice (3/4 cup of 12 oz) shake for 25 seconds	200ml brewed tea 2 to 3 scoops 1/8 measuring cup EASY POWDER BASE add ice (3/4 cup of 16 oz) shake for 25 seconds	250ml brewed tea 3 to 4 scoops 1/8 measuring cup EASY POWDER BASE add ice (3/4 cup of 22 oz) shake for 25 seconds
<b>EASY MILK TEA with EASY POWDER and EASY SYRUP</b>	150ml brewed tea 1 to 2 scoops 1/8 measuring cup EASY POWDER BASE 1 to 2 pumps EASY SYRUP (20g, 20CC, 20ml) add ice shake for 25 seconds	200ml brewed tea 2 to 3 scoops 1/8 measuring cup EASY POWDER BASE 2 to 3 pumps EASY SYRUP (20g, 20CC, 20ml) add ice (3/4 cup of 16 oz) shake for 25 seconds	250ml brewed tea 3 to 4 scoops 1/8 measuring cup EASY POWDER BASE 3 to 4 pumps EASY SYRUP (30g, 30CC, 30ml) add ice (3/4 cup of 22 oz) shake for 25 seconds
<b>EASY FRUIT TEA</b> (EASY SYRUP)	30 ml brewed tea 120ml water 3 to 4 pumps EASY SYRUP (30g, 30CC, 30ml) add ice (3/4 cup of 12 oz) shake for 25 seconds	50 ml brewed tea 150ml water 5 to 6 pumps EASY SYRUP (50g, 50CC, 50ml) add ice(3/4 cup of 16 oz) shake for 25 seconds	75 ml brewed tea 175ml water 7 to 8 pumps EASY SYRUP (70g, 70CC, 70ml) add ice (use 22oz cup) shake for 25 seconds
<b>EASY BROWN SUGAR MILK</b>	step 1 1 to 2 scoops of 1/8 measuring cup EASY MILK ESSENCE 150ml water mix well & (3/4 cup of 12 oz) Step 2 2 pumps of EASY Brown Sugar SYRUP (20g, 20CC, 20ml) into the 12oz cup and coat the whole inner surface of the cup add MILK ESSENCE mix	step 1 2 to 3 scoops of 1/8 measuring cup EASY MILK ESSENCE 200ml water mix well and (3/4 cup of 16 oz) Step 2 3 pumps of EASY Brown Sugar SYRUP (30g, 30CC, 30ml) into the 16oz cup and coat the whole inner surface of the cup add MILK ESSENCE mix	step 1 3 to 4 scoops of 1/8 measuring cup EASY MILK ESSENCE 250ml water mix well and add ice Step 2 4 pumps of EASY Brown Sugar SYRUP (40g, 40CC, 40ml) into the 22oz cup and coat the whole inner surface of the cup add MILK ESSENCE mix
<b>NOTE: 1. Use the Correct measuring cup 2. for measurement of ML please use digital scale or shaker</b>	<b>How to cook Tapioca Pearl</b> 1. Boil 5 to 6 cups water 2. (after kulo) add 1 cup pearl 3. Boil for 35 mins at medium heat; constant stirring 4. Cool for 30 mins 5. Drain and run with cold water 6. Add EASY Brown Sugar Syrup	<b>CREAM CHEESE SALTED walling</b> classic mix: 100g powder to 150ml cold water medium mix: 100g powder to 125ml cold water  Mix or whip until desired texture.!	<b>CREAM PUFF</b> medium mix: add EASY CREAM CHEESE SALTED 100g powder to 150ml cold water, add 80 to 100g Condensed Milk Mix or whip until desired texture.!
<b>3. for measurement of Grams please use digital scale 4. study the measurements</b>	<b>Brew your Black Assam Tea Leaves</b> Option 1: Boil 100g Black tea with 5L water 15 mins Option 2: Steep 100g Black tea to 5L Boiled water for 15 mins NOTES: 1. Shelf life of Brewed Black tea is only maximum of 6 hours.	<b>ROCK SALT AND CHEESE FOAM TOPP</b> 100g Rock Salt and Cheese powder 200g cold water (must be cold water)  Mix the powder into the water until it thickens. Pour over your milk tea and enjoy.	<b>MATCHA MILK TEA</b> 16OZ RECIPE: 200ml water 3scoops 1/8measuring cup Easy Matcha Milk tea Powder mix well add ice shake for 25 seconds! FOR 12oz 150 ml water+2scoops FOR 22oz 250 ml water +4scoops
<b>CREAM MILK</b> (EX. TARO MILK)	1 to 2 scoops of 1/8 measuring cup EASY MILK ESSENCE 150ml water 1 to 2 pumps of EASY SYRUP (20g, 20CC, 20ml) add ice(3/4 cup of 12 oz) shake for 25 seconds	2 to 3 scoops of 1/8 measuring cup EASY MILK ESSENCE 200ml water 2 to 3 pumps of EASY SYRUP (30g, 30CC, 30ml) add ice (3/4 cup of 16 oz) shake for 25 seconds	3 to 4 scoops of 1/8 measuring cup EASY MILK ESSENCE 250ml water 3 to 4 pumps of EASY SYRUP (30g, 30CC, 30ml) add ice (3/4 cup of 22 oz) shake for 25 seconds

**\*You may add fructose for extra sweetness for every recipe. For more recipes, [www.Youtube.com/EasyBrandPH](http://www.Youtube.com/EasyBrandPH)**