

Material List:

Black Magic Margarita

- Rocks glass (or short/squat glass)
- Small plate
- Cocktail shaker (jar, protein shaker or to-go mugs also work)
- Knife
- Cutting board
- Citrus press or reamer
- Jigger or measuring spoons
- Ice

Pumpkin Spice Truffles

- Small bowl
- Small plate
- Measuring spoons
- Spoon

Black Magic Margarita

Mocktail (1 serving)

- 1 oz | 2 TBSP orange syrup
- 1.5 oz | 3 TBSP water .
- 3/4 oz | 1.5 TBSP lime juice
- 1/2 tsp of apple cider vinegar
- 1/4 tsp activated charcoal*
- Ice

Cocktail (1 serving)

- 1 oz | 2 TBSP orange syrup
- 1.5 | 3 TBSP ounces tequila
- 3/4 oz | 1.5 TBSP lime juice
- 1/4 tsp activated charcoal*
- Ice

Instructions

- Spread black lava salt on a small plate.
- Use a lime wedge to moisten part of the edge of a glass, then place the glass upside-down into the salt mixture. Move the glass in a small circular motion to coat with the salt mixture.
- In a cocktail shaker or quart jar filled with ice, add tequila, lime juice , 1 oz orange syrup and 1/4 tsp activated charcoal.
- Shake until fully mixed, strain and pour carefully into your salt rimmed glass over ice.
- Garnish with a dried orange and plastic spider.
- Serve and enjoy!



*IMPORTANT NOTES ABOUT ACTIVATED CHARCOAL:

- The consumption of activated charcoal may reduce the effectiveness of medications by preventing their absorption in the digestive tract.
- Allow at least 2 hours between consuming activated charcoal and taking any medication.
- Note: This is not meant to be medical advice. Please consult your health provider about supplements and medications you are taking.



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Pumpkin Spice Bites

Ingredients

Makes six 1 inch bals

- 1/4 cup almond flour
- 3 TBSP sunflower butter
- 1 TBSP honey
- 1-2 tsp pumpkin spice powder
- 2 tsp cacao nibs
- 1/2 tbsp topping- coconut, cacao nibs and hemp seeds.



Instructions

- Add almond flour, pumpkin spice powder and cacao nibs to a bowl and mix with a spoon. Then add sunflower butter and honey. Mix thoroughly.
- Consistency of the mixture should be somewhat moist, so that all ingredients can stick together. If your mixture is too dry, add a bit more honey or sunflower butter.
- Roll your mixture into 1 inch balls.
- Roll the balls into a topping OR shape them into pumpkins. Use a knife to carefully make decorative lines along the side. Place a cacao nib at the top as a stem.
- Enjoy immediately or refrigerate for 1 hour for a firmer texture.
- Store in an airtight container in the fridge. Eat within 1 week.

Pumpkin Spice Powder Recipe

Ingredients

- 1 tablespoon ground cinnamon
- 2 teaspoons ground ginger
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground mace
- 1/2 teaspoon ground nutmeg



Instructions

- Measure out all ingredients into a small bowl.
- Whisk or stir to combine. Store in an airtight container at room temperature for up to 1 year.

Orange Syrup Instructions

Syrups recipes are for future reference and not made in the class

Ingredients

- 1 cup water
- 1 cup sugar
- Peel from 3 oranges



Instructions

- In a small sauce pan add water and sugar over medium heat. Stir until sugar is dissolved, about 2 min.
- Add orange peels and simmer on low for another 10-15 minutes.

Strain syrup with a fine mesh strainer into a pint jar and store in the refrigerator.
- Syrup lasts about 2- 4 weeks.