

# Material List:

## *Chocolate Bark*

- Spatula
- Parchment paper, wax paper or foil
- 8x8 pan or large plate
- Bowl
- Spoon
- Cutting Board
- Knife
- Microwave (or stove top + pot for double boiling)

## *Spiced Cranberry Cosmo*

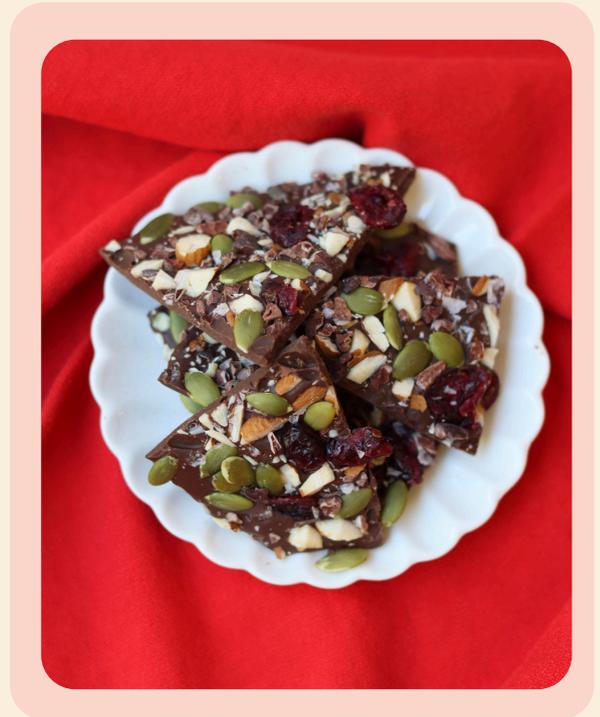
- Vodka (**cocktail**)
- Water (**mocktail**)
- Apple cider vinegar (**mocktail**)
- Martini, coup or rocks glass
- Cocktail shaker
- Ice
- Cutting board
- Knife
- Citrus press
- Small plate
- Zester or grater
- Jigger or measuring spoons/cups



# Sweet n' Salty Chocolate Bark

## *Ingredients*

- ½ cup chocolate chips
- 2 tsp Dandy Blend (herbal coffee)
- 1 TBSP dried cranberries
- 1 TBSP cacao nibs
- 1 TBSP almonds and pumpkin seeds
- ¼ tsp flaked salt
- Mini candy cane



## *Instructions*

- Roughly chop nuts, seeds and dried cranberries.
- Smash candy cane into small pieces.
- Melt chocolate chips in the microwave on medium heat until just melted, stirring every 30 seconds.
- Stir in herbal coffee powder.
- Pour melted chocolate onto a piece of parchment paper on a plate or tray and smooth to 1/8-inch thickness.
- Top evenly with cranberries, nuts, seeds, cacao nibs and salt. Gently press toppings into chocolate.
- Place in the refrigerator or freezer to cool and harden.
- Once solidified, break into pieces and enjoy.
- Store in the refrigerator for up to 2 weeks.



# Spiced Cranberry Cosmo

## *Cocktail (1 serving)*

- 2 oz | ¼ cup vodka
- 1 oz | 2 TBSP lime juice
- 1 oz | 2 TBSP Spiced Cranberry Syrup
- Zest of ½ lime
- Ice

## *Mocktail (1 serving)*

- 2 oz | ¼ cup water + ½ tsp apple cider vinegar
- 1 oz | 2 TBSP lime juice
- 1 oz | 2 TBSP Spiced Cranberry Syrup
- Zest of ½ lime
- Ice

## *Rim*

- Orange -cinnamon sugar

## *Instructions*

- Zest half of a lime into a small bowl and set aside.
- Cut a lime wheel for the garnish and set aside.
- Spread orange + cinnamon sugar on a small plate.
- Use a lime wedge to moisten the edge of a glass, then place the glass upside-down into the sugar mixture. Move the glass in a small circular motion to coat with the sugar mixture.
- In a cocktail shaker or quart jar filled with ice, add vodka OR water + apple cider vinegar, lime juice, lime zest, and syrup.
- Shake until fully mixed, strain and pour carefully into your sugar rimmed glass.
- Garnish and enjoy!



# Spiced Cranberry Syrup Instructions

*Syrup recipe is for future enjoyment and is not made in the workshop*

## Ingredients

*Makes 12oz /1.5 cups syrup*

- 3/4 cup cranberry juice
- 1/4 cup water
- 1 cup sugar
- 2 TBSP mulling spices- blend of orange peel, cloves, cinnamon, allspice.
- 1/2 tbsp dried hibiscus flowers



## Instructions

- Add cranberry juice, water and sugar into small pot.
- Heat on medium and stir until sugar is completely dissolved into the juice mixture.
- Add mulling spices and hibiscus and simmer on low for 10 minutes.
- Remove from heat and allow to cool for 15 minutes.
- Strain mixture through fine mesh strainer into a jar.
- Store in the refrigerator for up to 2 weeks.

