

Material List:

Spiced Cranberry Cosmo

- Vodka (**cocktail**)
- Water
- Martini, coup or rocks glass
- Cocktail shaker
- Ice
- Small plate x2
- Jigger or measuring spoons/cups

Chocolate Bark (not completed during hybrid event)

- 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

Cocktail (1 serving)

- 2 oz | ¼ cup vodka
- ½ tsp apple cider vinegar
- 1 oz | 2 TBSP water + 2 True Lime packets
- 1 oz | 2 TBSP Spiced Cranberry Syrup
- Ice

Mocktail (1 serving)

- 2 oz | ¼ cup water
- ½ tsp apple cider vinegar
- 1 oz | 2 TBSP water + 2 True Lime packets
- 1 oz | 2 TBSP Spiced Cranberry Syrup
- Ice

Rim

- Orange -cinnamon sugar

Instructions

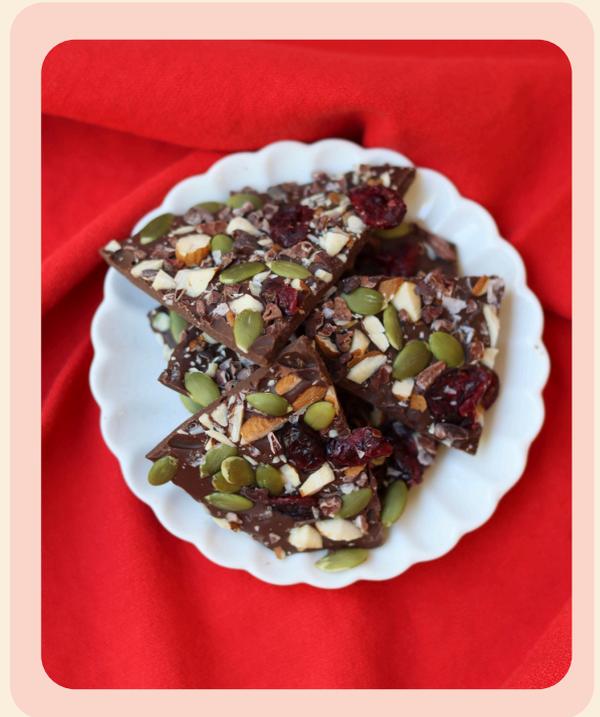
- Spread orange + cinnamon sugar on to a small plate.
- Mix 2 True Lime packets with 2 tbsp water in a small bowl
- Pour onto a plate and dip glass in lime juice
- Dip edge of glass in lime juice, then dip in sugar mixture.
- In a cocktail shaker filled ⅓ with ice, add lime juice from plate, vodka
OR water, apple cider vinegar and syrup.
- Shake until fully mixed, strain and pour carefully into your sugar rimmed glass.
- Garnish and enjoy!



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 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.

