

Champagne Cocktail

Ingredients:

- » 1 Bottle Aromatic Bitters | 5ml
- » 1 Bottle Black Lemon Bitters | 2ml
- » 1 Bottle Lavender Bitters | 2ml
- » Cane Sugar | 6 cubes
- » Cocktail Picks | 3 Picks
- » Champagne / Fizzy Additive of Choice | 180ml/6oz
- » Lemon or Cranberries for an added pop of color

Instructions:

1. Place one sugar cube at the bottom of the champagne flute or wine glass. Add 3-4 dashes of Aromatic Bitters, 3-4 dashes of Black Lemon Bitters or Lavender Bitters to soak the sugar cube.
2. Slowly top the glass with champagne, sparkling wine or other additive.
3. Once bubbling has subsided, stir 5 times clockwise then counterclockwise. The sugar cube is left whole to slowly dissolve in to the drink.
4. Using your cocktail pick, skewer your desired garnish and place in or on top of your glass. For the Champagne Cocktail the traditional garnish is lemon peel zest.
5. Place glass on your linen coaster and enjoy!

Cheers to Whitelight, our newest collection!

Tools Needed

- Grab all of the ingredients listed
- Cocktail picks
- Solid surface for cutting: We are about safety first!
- Fresh fruit: Lemon and/or Cranberries
- A knife and/or a potato peeler
- Glassware: A flute or a coupette. Both are beautiful!