



Drink - Hot Cross Bun Inspired Easter Cocktail / Mocktail

Makes 2 cocktails

Dried fruit water ingredients:

- ¼ cup each of sultanas, currants, raisins (or any dried fruit mix you prefer, dates work well)
- 1 cup boiling water, to cover

Cocktail ingredients:

- ½ cup milk
- ¼ cup cream
- 60ml cooled dried fruit water (ingredients above and see method)
- Dash of vanilla
- ¼ tsp each cinnamon and ginger
- Pinch of freshly grated nutmeg
- 60ml (or 2 shots) coffee liqueur like Kahlua
- 60ml (or 2 shots) of freshly brewed coffee, cooled

Garnish:

- Hot cross buns, Easter eggs, edible Rose petals (optional), extra cinnamon

Method:

1. First make your dried fruit water – it's great for so many cocktails. Place your dried fruits into a medium heat-proof bowl and pour over boiling water to cover. Allow to steep for a minimum of ½ hr, but the longer the better and overnight is great. Set aside until needed and strain out the fruit before use, we're just using the raisiny liquid.
2. In a cocktail shaker add milk, cream, strained dried fruit water, vanilla and spices. Add the coffee and coffee liqueur (if using). You can skip the liqueur for a mocktail if you prefer or add a dash of chocolate sauce in its place.
3. Shake well and pour into 2 glasses, dusted with extra cinnamon and garnished with a piece of hot cross bun and some rose petals or chocolate.