

# Non-Alcoholic White Sangria



## Recipe

- 1 ¼ cups water
  - 1 small bunch fresh mint
  - ½ cup sugar
  - 3 cinnamon sticks
  - 3 ¼ cups white grape juice
  - 1 small watermelon, cubed
  - 2 medium peaches, peeled, pitted and sliced
  - 2 medium oranges, sliced crosswise
  - 2 small lemons, sliced crosswise
  - 3 cups sparkling non-alcoholic apple cider
- Mint leaves, to garnish (optional)

## Method

- Combine the water, mint leaves, sugar and cinnamon in a small saucepan, and bring to a boil over medium heat. Reduce the heat and simmer for several minutes. Remove from the heat and cool to room temperature. Once the mixture has cooled, use tongs to remove and discard the mint and cinnamon sticks.
- Transfer the remaining mixture to a large plastic mixing bowl.
- Add grape juice, peaches, watermelon, orange and lemon slices. Mix well.
- Cover bowl with plastic wrap and refrigerate overnight.
- Measure and add sparkling apple cider immediately before serving in a large plastic punch bowl or plastic beverage dispenser.

# Devil's Food Cupcakes



## Recipe

### Part A

**12 oz.** bittersweet chocolate  
**¾ cup** cocoa powder  
**3 ¾ cups** boiling water (pour over chocolate to melt)

### Part B

**2 ¼ cups** all purpose flour  
**2 ¼ cups** cake flour  
**1 Tbl.** baking soda  
**1 Tsp.** salt

### Part C

**3 cups** butter, softened  
**4 ½ cups** packed brown sugar  
**9** eggs

### Part D

**1 ½ cups** sour cream  
**1 Tbl.** vanilla extract

## Method

- **Part A:** In a large bowl, combine first three ingredients.
- **Part B:** In a separate large bowl, sift together dry ingredients.
- **Part C:** In a third large bowl, cream together sugar and butter, then add eggs one at a time.
- **Part D:** In a smaller separate bowl, combine sour cream and vanilla extract.
- Add part D (sour cream mixture) to part C (egg mixture) and combine using a plastic spatula.
- Gradually add part A and part B, alternating between the two mixtures, into the combined bowl containing C and D. Do not over-mix.
- Using a plastic batter dispenser for precision and consistency, dispense mixture into silicone cupcake baking sheets.
- Bake at 350° until skewer comes out clean.
- Let cool and frost with chocolate ganache.
- Renders 2-3 dozen cupcakes depending on size.

# Chocolate Ganache

## Recipe

**1 cup** semisweet chocolate chips  
**2/3 cup** heavy whipping cream

## Method

- In a heavy saucepan, melt chocolate chips with cream over low heat, stirring occasionally. Remove from heat and refrigerate until cool; stirring occasionally.
- For a pourable ganache, cool until mixture reaches 85-90 degrees and is slightly thickened, about 40 minutes. Cool longer for spreadable ganache.
- Pour mixture over cake, allowing some of the ganache to flow down the edges to completely coat. Spread ganache with a spatula if necessary to evenly coat, working quickly before it thickens. Chill until set.