

# INFLUENCER INSPIRATIONS

*A collection of delicious recipes  
from our talented influencers*







# INTRODUCTION

Linqia influencers continually inspire their audiences to take action as a result of their outstanding content. Program after program, we've eyed their entrees and drooled over their desserts, taking note of the ones that will eventually make their way onto our own dinner tables.

We have gathered the best Linqia influencer recipes in this beautiful book of inspirations. We hope these recipes will delight your tastebuds and bring creative flare to your kitchen.

This recipe book is dedicated to the many brands and influencers who we have partnered with over the last seven years, and entrusted us with their personal brand stories all along the way.

May the turn of each page add creativity, warmth, and zest to the hearts and homes of you and your family!

*Bon Appetit,*  
***The Linqia Team***





# THE ENCORE





# DESSERTS





# DESSERTS



## DULCE DE LECHE DONUTS

The Sweet Molcajete for La Lechera

### INGREDIENTS

1/4 cup of water  
1/4 cup of orange juice  
50 gr of butter  
1/4 teaspoon of salt  
1 potato, peeled cooked and pureed  
3/4 cup of La Lechera condensed milk  
1 egg, lightly beaten  
2 3/4 cups of all-purpose flour  
1 tbsp baking powder  
Canola oil for frying  
Sugar  
1 jar of Dulce de Leche La Lechera

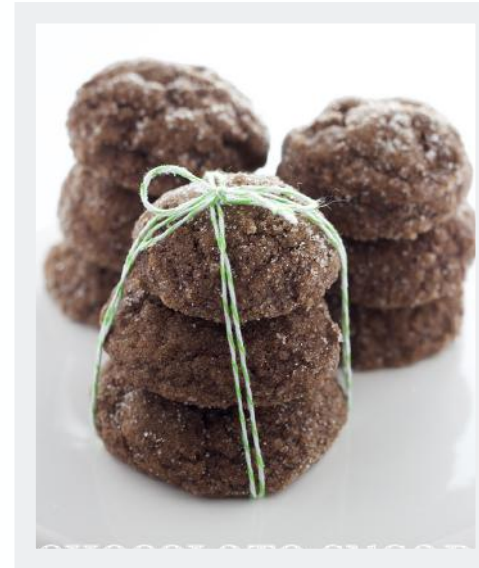
### DIRECTIONS

In a small saucepan, heat water with orange juice, butter and salt just until butter is melted. Transfer the liquid mixture to a bowl of good size and add the mashed potatoes, condensed milk and egg. Add flour and baking powder and knead until you get a soft dough. Using a lightly floured rolling pin, spread the dough on a floured surface until you have left over half an inch (1.5 cm) thick. Cut donuts with a round cookie cutter or a small glass of 5cm in diameter. Arrange them on waxed paper or lightly floured tray. Let stand for 30 minutes to 2 hours. Heat the Canola oil over medium-high heat. Fry the donuts for about a minute and a half or until they have a golden color. Drain donuts on a paper towel and let cool before sprinkling with sugar. Put the Dulce de Leche in a piping bag, and fill donuts by making a hole in the side. ¡Disfrútalas!



## CHOCOLATE SUGAR COOKIES

Embellishmints for Hefty



### INGREDIENTS

1 cup butter, softened  
1-1/2 cups brown sugar  
2 eggs  
1 tsp vanilla  
3/4 cup cocoa powder  
2 cups all purpose flour  
1 tsp baking soda  
1 tsp salt  
1/2 cup granulated sugar  
for rolling

### DIRECTIONS

Preheat oven 350 degrees. Cream together butter and brown sugar with a mixer until fluffy, 3-5 minutes. Add in eggs, one at a time, mixing after each, then add vanilla. Combine cocoa powder, flour, baking soda and salt. Slowly add flour mixture to butter mixture. Mix well. Refrigerate dough for one hour. Using a cookie scoop, scoop dough and place into granulated sugar, roll around to coat. Place sugar coated dough on a cookie sheet lined with parchment paper, space cookies 2 inches apart. Bake 9-10 minutes. Let cookies cool on baking sheet for 10 minutes before removing to racks. Move to racks so they can cool completely

# DESSERTS



## BRIGADEIRO CAKE

*Olivia's Cusine* for Nestlé® Media Crema

### INGREDIENTS

#### Chocolate Cake:

8 eggs  
1½ cups whole milk  
1 cup vegetable oil  
2¼ cups brown sugar  
2 tsp vanilla paste  
2¾ cups all purpose flour  
½ cup cocoa powder  
1 tsp baking soda  
2 tsp baking powder

#### Chocolate Soak:

3 tbsp cocoa powder  
2 tbsp sugar  
¼ cup whole milk  
½ cup heavy cream  
1 tsp vanilla extract  
1 tsp cognac

#### Brigadeiro Filling:

2 cans sweet condensed milk  
280g bittersweet chocolate,  
roughly chopped  
2 tbsp unsalted butter  
1 can Media Crema, serum  
removed

#### Brigadeiro Frosting:

2 cans sweet condensed milk  
300g bittersweet chocolate,  
roughly chopped  
2 tbsp unsalted butter  
Chocolate sprinkles to decorate

### DIRECTIONS

**Cake:** Preheat oven to 350F. Butter two 8-inch cake pans and line with parchment paper. Brush another layer of butter over the parchment paper circles and then dust with flour, removing the excess. In a bowl, mix the eggs, milk, oil and vanilla. Then, add the brown sugar and mix again. Sift together all the dry ingredients and add them to the liquids, mixing well until there are no lumps left. Divide the batter equally into the two pans and bring them to the oven. Bake for about 50 minutes. Remove from oven and let it cool. **Chocolate Soak:** Combine all the ingredients (minus vanilla and cognac) in a saucepan. Bring it to the stove, over medium low heat, stirring constantly. When boiling, remove from heat and let it cool down. Then, add the vanilla and cognac. **Brigadeiro Frosting:** Repeat previous steps, minus the table cream. **Assembly:** Level the cakes and slice each cake into two layers making a total of four layers of cake. Place the bottom layer on a cake stand lined with strips of waxed paper. Brush with the chocolate soak and top with ⅓ of the brigadeiro filling, spreading smoothly with a spatula. Repeat with the next two layers, finishing off with a cake layer brushed with chocolate soak. Freeze cake for 30 minutes before frosting. Then, spread the brigadeiro frosting evenly around the side and over the top of the cake. Place extra frosting in the fridge. Top cake with chocolate sprinkles, covering both the top and sides. With the remaining brigadeiro frosting, make chocolate balls and roll them on chocolate sprinkles. Decorate the cake with the brigadeiro balls.



## BLOND CHOCOLATE-DIPPED PISTACHIO FINANCIERS

*Innocent Delight* for French Ministry of Agriculture

### INGREDIENTS

4 egg whites	2 tbsp almond meal
1/2 cup brown sugar	1/2 cup pistachios finely ground
1/2 cup confection sugar	1/2 cup pistachios chopped
8 tbsp Président Butter	8 oz Blond Dulcey 32% chocolate
1/2 cup flour	1/2 cup Orelys 35% chocolate
1 teaspoon baking powder	1/2 cup heavy cream
1/2 teaspoon salt	

### DIRECTIONS

Place butter into a sauce pan and cook on medium heat for about 5 minutes until browned. Pour through a fine strainer to a bowl and cool. Mix together egg whites with sugars and salt until smooth. Add flour, almond meal, ground pistachios and baking powder and fold in using spatula. Add browned butter and stir until combined. Refrigerate the batter for 30 minutes. Heat oven to 350F. Brush mini muffin tins with butter and add 1/4 cup of chopped pistachios into the tins. Pour about 1 tbsp of batter into each mold and bake for 16 minutes until golden brown. In a small sauce pan heat up heavy cream and bring it to boil. Place chopped Blond Dulcey 32% chocolate into a bowl. Pour over the heavy cream and mix well. Once the cakes are cooled, dip each into chocolate. Top with half piece of Orelys 35% chocolate and few pieces of pistachios. Let them rest on a rack.





# DESSERTS



## LUCKY CHARMS ICE CREAM POPS

Domestically Blissful for General Mills

### INGREDIENTS

Lucky Charms  
Ice Cream  
Chocolate Melting Wafers

### DIRECTIONS

First use a small ice cream scoop to scoop your ice cream into round balls. Place them on a baking sheet lined with parchment & put them in your freezer for an hour. Next, place lollipop sticks in each of your frozen scoops of ice cream & place them back in the freezer for an hour or until they are completely frozen. Next melt the chocolate & dip the Ice Cream Pops, one at a time, into the melted chocolate & place them back in the freezer. Let freeze until completely frozen. While your Ice Cream Pops are freezing place your gluten free Lucky Charms in a sandwich size plastic bag & use a rolling pin to break them into pieces. Once your Ice Cream Pops are frozen dip them a final time in the melted chocolate & quickly sprinkle on the crushed Lucky Charms. Place them back in the freezer until solid. Enjoy!



## TROPICAL YOGURT TRIFLE

The Crumby Cupcake for Yoplait

### INGREDIENTS

1 cup fat free whipped topping  
½ teaspoon lime zest  
2 1-inch slices low fat angel food cake, cubed  
1 can (15oz) tropical fruit salad with Stevia  
2 Yoplait Greek 100 Whips! yogurt in Tropical Fruit (or Vanilla Cupcake)

### DIRECTIONS

To prepare lime whipped cream, add lime zest to whipped topping and stir in gently, until incorporated. Layer your trifles as follows: half slice of cubed angel food cake, half container yogurt, 3.5 ounces (about a quarter can) tropical fruit chunks, 2 ounces lime whipped cream. Repeat layers a second time, piping on the top layer of whipped cream if desired. Repeat process to make second trifle. Garnish with a lime slice and enjoy your low-guilt dessert!





# DESSERTS



## STRAWBERRY CHEESECAKE

*Project Life Wellness for Cheesecake Factory*

### INGREDIENTS

**Crust:**  
3 tbs melted butter  
1 pouch graham cracker crust mix

**Filling:**  
16 oz cream cheese, softened  
1/4 cup milk  
3 eggs  
1 pouch filling mix

**Topping:**  
1 pouch strawberry topping  
strawberries for decorations

### DIRECTIONS

**Crust:** Heat oven to 275F. Combine crust mix and melted butter until well blended. Gently press mixture into cake pan covering the bottom and halfway up the sides of the pan. Set aside. **Filling:** Mix cream cheese and filling mix using an electric mixer until cream cheese is fluffy. Mix about 1 minute on low, then 1 minute on high. Scrape bowl and add milk. Beat on high until mixture is light and fluffy. Scrape bowl and add eggs. Mix on low speed until eggs are fully incorporated. Scrape bowl and pour mixture onto prepared crust. Bake 45-49 minutes or until center has a slight jiggle. Cheesecake filling will firm up after cooling. Remove pan and cool to room temperature. Using a knife, run along the edge of the pan to loosen the cheesecake. Place pan in the refrigerator and chill completely. Knead strawberry topping pouch for 30-seconds to soften. Evenly spread topping over cheesecake. Add additional toppings and garnish as needed. Chill until ready to serve.



## MANGO BASIL SORBET

*Love is in my Tummy for Dorot*

### INGREDIENTS

2 c frozen mango cubes  
1 Dorot basil cube  
2 tbsp honey  
2 tbsp water

### DIRECTIONS

Combine all the ingredients in a blender and blend until smooth. Transfer to single serving cups or a metal tin to freeze for atleast an hour. After an hour, the sorbet would be perfect to eat. If it's frozen solid, let sit on the counter to soften, then scoop into cups. Serve immediately.



## COOKIES & CREAM DIP

*Kim's Cravings for Oreo*

### INGREDIENTS

1 can of chickpeas, drained and rinsed  
1/4 cup peanut flour  
4 tbsp maple syrup  
2 tsp pure vanilla extract  
1/8 tsp salt  
3-5 crushed Oreo cookies

### DIRECTIONS

Combine all the ingredients except the Oreo cookies in a blender or food processor. Blend or puree the ingredients until everything is smooth and combined. Fold in crushed Oreo cookies. Add additional Oreo cookie crumble to the top of the dip and serve with fresh fruit and Oreo cookies for dunking.



# DESSERTS



## PEANUT BUTTER CHOCOLATE CHEESECAKE

Sugar & Soul for Nestle Toll House

### INGREDIENTS

#### **Crust:**

9 graham crackers  
1/3 cup granulated sugar  
1/3 cup Cocoa Powder  
6 tbsp butter, melted

#### **Ganache:**

1 1/2 cup NESTLÉ® TOLL  
HOUSE Semi-Sweet  
Chocolate Morsels  
1 cup Heavy Cream

#### **Filling:**

3 - 8 oz. blocks cream cheese, softened  
1/4 cup granulated sugar  
1 - 14 oz. can sweetened condensed milk  
1 - 10 oz. pkg. Peanut Butter Chips, melted  
4 large eggs  
2 tsp vanilla extract

### DIRECTIONS

Preheat oven to 300° degrees F. **Crust:** Add graham crackers to a food processor and pulse until fine crumbs form. Combine graham cracker crumbs, sugar, cocoa and melted butter in a medium bowl until evenly mixed. Press crust mixture onto the bottom and 1/2 to 1 inch up the side of 9-inch springform pan. **Filling:** In a large bowl or stand mixer, beat cream cheese and 1/4 cup sugar until fluffy. Gradually beat in sweetened condensed milk. Add in melted peanut butter chips and beat until smooth. Beat in eggs one at a time. Add in vanilla. Pour into prepared crust, using a rubber spatula to even out. Place springform pan in a larger baking pan and fill the larger pan with water until it's about halfway up the sides of the springform pan to create the water bath. This helps prevent your cheesecake from cracking. Bake 60 to 70 minutes or until center is almost set and has a matte/dull appearance. Remove from oven and immediately run a pairing knife along the edge of the cheesecake to loosen it from the side of the pan. Transfer to a cooling rack and cool completely. **Ganache:** Heat heavy cream in a saucepan until it begins to simmer. While the cream is heating, add chocolate morsels to a small glass bowl. Once the cream is heated, pour it over the chocolate morsels and let it set for 2 minutes, DO NOT STIR. After the 2 minutes are up, whisk until a rich chocolate ganache forms, let sit for 5-10 minutes. Pour over cooled cheesecake and use the back of a spoon to spread it evenly over the top. Refrigerate until cold.





# DESSERTS



## ORANGE RICOTTA TARTS

Berry Maple for Pepperidge Farm®

### INGREDIENTS

2 Puff Pastry sheets	3 oz ricotta cheese
1/4 cup water	1/2 orange peel and juice
1/4 cup sugar	1 egg
1 cup cranberries	1 egg (egg wash)

### DIRECTIONS

Preheat the oven to 400F. Line 2 cookie sheets with parchment paper and oil spray the cut Pastry Sheets into 18 even squares. Mix ricotta, orange juice and peel, and egg in a medium bowl. Place the mixture in the center of each square, brush the sides with egg wash and bake in the oven for 15 minutes. Meanwhile boil water in a small pan and dissolve sugar. Add cranberries and cook for 10 minutes over medium heat. Cool off. Take your tarts out of the oven and let cool. Top each one with cranberry sauce and enjoy!



## JELL-O MIRROR GLAZE CAKE

Cookie Dough and Oven Mitt for JELL-O

### INGREDIENTS

#### Pound Cake:

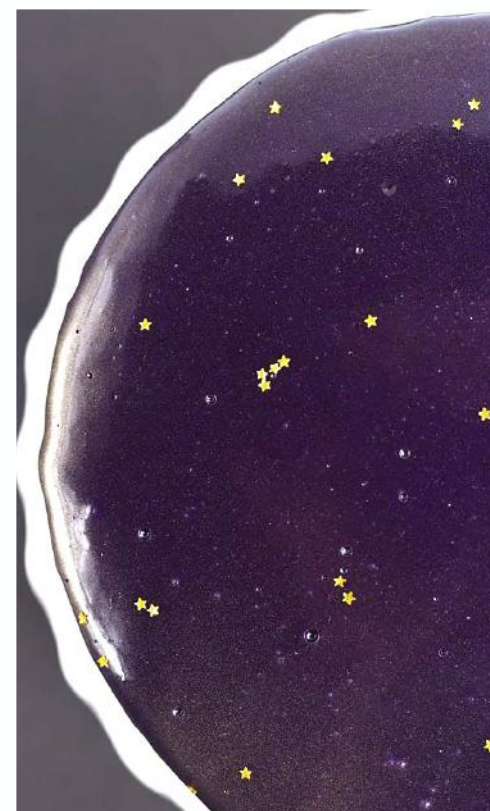
1 cup butter, room temperature  
1 3/4 cups granulated sugar  
2 tsp vanilla extract  
3 eggs  
2 1/4 cups all-purpose flour  
2 boxes Jell-O Vanilla Pudding  
1/2 tsp baking power  
1/2 tsp baking soda  
1/2 tsp salt  
1 1/4 cups buttermilk

#### Mirror Glaze:

1 envelope unflavored gelatin  
1/2 cup water  
3 oz strawberry flavored Jell-O gelatin  
8 oz white baking chocolate, chopped  
1/2 cup corn syrup  
6 - 8 drops violet gel paste food color

#### Frosting:

1 cup butter, room temperature  
3 cups powdered sugar  
6 tbsp milk  
1 tsp vanilla extract



### DIRECTIONS

**Cake:** Preheat oven to 325F. Spray 3 8-in round pans with non-stick cooking spray. Dust the pans with 2 tbsp all-purpose flour. Tap out any excess flour. Set aside. In a large mixing bowl, add in the butter and sugar. Mix until light and fluffy. Add in the vanilla extract and each egg one at a time until incorporated. In a separate bowl, add in the flour, dry pudding mix, baking powder, baking soda and salt. Stir to combine. Measure out buttermilk. Alternately add the flour and buttermilk/pear juice always starting and ending with the flour. Scrape down the sides and mix to combine. Pour the batter into the prepared pans and even out. Place in the oven and let bake for 40 - 42 minutes. Let the cakes cool. **Frosting:** In a large mixing bowl, beat together butter, powdered sugar, milk, and vanilla extract. Beat until light and fluffy. Frost the cooled cakes. Add very thin layers of frosting between each cake layer. Cover the outside of the cake with the frosting. Smooth out the best you can. Set in the fridge for about 20 minutes to crust. **Glaze:** In a small bowl, add in water and unflavored gelatin. Let sit for about 1 minute until the gelatin is bloomed. Microwave for 1 minute 30 seconds. Stir in the strawberry JELL-O mix. Set aside for a second and work quickly. In a large mixing bowl, add in the chopped white baking chocolate and corn syrup. Pour the hot liquid into the bowl of white chocolate. Let sit for a 1 - 2 minutes. Stir. Microwave for 45 seconds and stir until white chocolate is completely incorporated. For the first layer, put a layer of the red JELL-O glaze on top of the cake. Place in the fridge for about 20 minutes to set up. For the second and final layer, make a second batch of the mirror glaze. Add in the drops of violet gel food color to color your mirror glaze. Let the glaze sit up for about 20 minutes until thick. Place the frosted cake on a wire rack to catch the dripping glaze. Pour the glaze on the cake. Use the backside of the spoon to push the glaze up the sides of the cake. Let sit until firm. It will be slightly tacky.



# DESSERTS



## FROZEN YOGURT POPS

Go Go Go Gourmet for Annie's Homegrown

### INGREDIENTS

2 4 oz. containers Annie's Homegrown Summer Strawberry yogurt  
½ cup finely chopped strawberries

#### **Magic Shell:**

⅔ cup semi sweet chocolate chips  
3 T vegetable shortening

### DIRECTIONS

Mix the two ingredients together and fill quick pop maker to the fill line. Add sticks and return to freezer. Freeze until solid, then remove. Prepare chocolate Magic Shell and pour over.

**Magic Shell:** Add both ingredients to a microwave safe bowl. Microwave for 30 seconds, stir, then return to microwave and cook for an additional 30 seconds. Stir until smooth. Allow to cool to room temperature. Pour over frozen pops and allow to harden.



## GINGER LEMON COOKIE SANDWICHES

Kitchen Gidget for Betty Crocker

### INGREDIENTS

1 package Betty Crocker Molasses Cookies  
Ingredients listed on bag to prepare cookies  
1 teaspoon powdered ginger  
3 ounces cream cheese, room temperature  
3 tablespoons butter, room temperature  
1 teaspoon fresh lemon zest  
1-2 cups powdered (confectioners/icing) sugar

### DIRECTIONS

In a large bowl, add powdered ginger to cookie mix and prepare the cookies according to the package instructions. For the frosting, beat cream cheese and butter until smooth. Mix in lemon zest. Slowly incorporate powdered sugar, then whip until light and fluffy. Add additional powdered sugar if too thin. Pipe or spread onto the bottom side of half the cookies. Top with remaining cookies to form sandwiches.





# DESSERTS



## CHURRO COOKIES

*CakeWhiz* for Pillsbury®

### INGREDIENTS

2 Pillsbury® Pie Crusts	1 cup sugar, granulated
12 soft caramel candy cut into half	1 tbsp cinnamon powder
1/4 cup unsalted butter, melted	

### DIRECTIONS

Roll out pie crusts and use a small round cutter to cut out 12 pieces on each crust. Place a small piece of caramel candy in the center of one piece. Brush the edges with water. Place another pie piece on top of the caramel and press the edges with a fork to seal together. Place cookies on a tray, lined with parchment paper. Bake at 400F for about 8-10 minutes. Allow the cookies to cool. Mix together the granulated sugar and cinnamon in a bowl. When cookies are cool, brush melted butter on both sides. Roll the cookies in a bowl of cinnamon sugar.



## CARAMEL SKILLET COOKIE

*Homemade Interest* for Häagen Dazs®

### INGREDIENTS

30 oz tube chocolate chip cookie dough  
1 cup crushed pretzels  
1/4 cup caramel, melted  
1/4 cup white chocolate chips  
1 cup Häagen-Dazs® TRIO Salted Caramel Chocolate

### DIRECTIONS

Preheat oven to 350F. Divide cookie dough in half and press one half of dough into the bottom of the skillet and up the sides. Fill center with crushed pretzels, white chocolate chips and melted caramel. Place the rest of the dough on top. Bake for 20-25 minutes or until edges are brown. Serve with Häagen-Dazs® ice cream!



## CLASSIC PUMPKIN ROLL

*Whiskey Tango Foxtrot* for Real California Milk

### INGREDIENTS

1/4 cup powdered sugar	1/2 tsp ground cloves	<b>Filling:</b>
3/4 cup all-purpose flour	1/4 tsp salt	6 tbsp butter
1/2 tsp baking powder	3 large eggs	8 oz cream cheese
1/2 tsp baking soda	1 cup granulated sugar	1 cup powdered sugar
1/2 tsp ground cinnamon	2/3 cup pure pumpkin	1 tsp vanilla extract

### DIRECTIONS

**Cake:** Preheat oven to 375F. Grease 15 x 10-inch jelly-roll pan and then line with wax paper. Grease and flour wax paper. Sprinkle a kitchen towel with powdered sugar. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in a bowl. Beat eggs and sugar in large bowl until thick. Add in the pumpkin. Stir in flour mixture. Spread evenly into pan. Bake for 13 to 15 minutes. Loosen cake and flip over onto towel. Peel off paper. Roll up the cake and towel together, starting with narrow end. Cool completely on a wire rack. **Filling:** Mix cream cheese, 1 cup powdered sugar, butter and vanilla extract until smooth. Unroll the cake and spread cream cheese mixture over the top. Reroll the cake and wrap in plastic wrap. Refrigerate one hour. Sprinkle with powdered sugar.



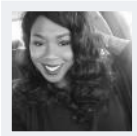
A top-down view of four glasses filled with a dark red sangria. Each glass contains several large, vibrant fruit slices, including green apples, orange segments, and pinkish-red fruit. Cinnamon sticks are also visible in the glasses. The glasses are arranged on a light-colored wooden surface.

# BEVERAGES





# BEVERAGES



## JALAPEÑO MINT SPRITZER

*My Pretty Brown Fit for National Honey Board*

### INGREDIENTS

1 tbsp of honey	4 oz of seltzer or tonic water
1 sprig of fresh mint	Ice
1/4 sliced fresh jalapeño	Sugar
2 oz of pineapple juice	

### DIRECTIONS

Muddle a sprig of fresh mint and a quarter of a fresh jalapeño. Use honey to moisten the rim of the glass then coat with sugar. Pour seltzer or tonic water and pineapple juice into shaker with crushed or cubed ice. Strain muddled mix into glass. Garnish with a generous drizzle of honey, thin slices of jalapeño and sprigs of fresh mint.



## PEACHES & CREAM FLOAT

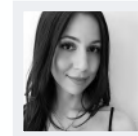
*Fried Dandelions for Sparkling Ice*

### INGREDIENTS

1/2 cup canned coconut milk  
1/2 cup frozen peach slices  
1 bottle Sparkling Ice Peach Nectarine flavor

### DIRECTIONS

Freeze the coconut milk in an ice cube tray for 8 hours, or until frozen solid. Place frozen coconut milk and frozen peaches into your food processor. Pulse until they become a crumbly mix. Add a splash of water and continue to pulse until the mixture becomes creamy and smooth. Pour into a glass and top with Sparkling Ice Peach Nectarine flavor



## COLD BREW ILLY® COFFEE

*Baked Ambrosia for illy®*

### INGREDIENTS

12 oz ground coffee beans  
7 cups of water  
2 tbsp vanilla creamer  
Ice cubes

### DIRECTIONS

Add ground coffee to a large pitcher or bowl. Add water and stir gently to combine. Cover with a kitchen towel and let sit in room temperature for at least 12 hours, or up to 24 hours. Line a mesh strainer with a cheese cloth and slowly strain coffee into a clean pitcher. Fill your glass with ice cubes. Add 1 part cold brew concentrate, two parts water, and 2 tbsp vanilla creamer. Stir to combine.





# BEVERAGES



## SPICED CRANBERRY APPLE CIDER

Tastes of Lizzy T for Thermos

### INGREDIENTS

2 qts apple cider  
1 1/2 qts 100% cranberry juice  
1/2 cup white sugar  
1/4 cup brown sugar  
1 tsp whole cloves  
1 tsp whole allspice  
3 sticks cinnamon broken into pieces

### DIRECTIONS

Pour the apple cider and cranberry juice into a large saucepan. Add the sugar and spices. Bring to a low boil and simmer over medium-low heat for 10 minutes. Strain the spices, then discard them. Serve the apple cider warm.



## WINTERY OLD FASHIONED

Live Happy Inspired for Thymes

### INGREDIENTS

2 parts bourbon  
1 part amaretto  
3-4 dashes of black walnut bitters  
Orange peel  
6 Cloves

### DIRECTIONS

Measure the bourbon and combine with the amaretto over ice. Stir until chilled. Peel a thick slice of orange peel being careful to not get the pith (white part). Stick three cloves into each peel. Garnish drinks with a peel. Enjoy your drinks.



Amanda's Cookin'  
for Kemp's Ice Cream

## CHERRY FUDGE CHUNK MILKSHAKE

### INGREDIENTS

5 scoops Kemp's Cherry Fudge Chunk  
1/2 cup to 1 cup whole milk  
1 tbsp marshmallow creme  
1 tbsp chocolate sprinkles  
1 fudge brownie  
1 cherry  
Chocolate sauce



### DIRECTIONS

Blend 4 cups of the ice cream with 1/2 cup of milk, adding more milk to reach your desired consistency. Brush the marshmallow creme onto the edge of your serving glass and then dip into the sprinkles. Pour the milkshake into the glass and then add the additional scoop on top. Using a toothpick, skewer the cherry onto the brownie and set on top of the ice cream. Drizzle with chocolate and enjoy!

## CARAMEL COOKIE CRUNCH MILKSHAKE

### INGREDIENTS

5 scoops Kemp's Double Caramel Cookie Crunch  
1/2 cup whole milk  
1 tbsp marshmallow creme  
3 sandwich cookies  
Caramel sauce

### DIRECTIONS

Blend 4 cups of the ice cream with 1/2 cup of milk, adding more milk to reach your desired consistency. Crush two sandwich cookies. Using a spoon, brush the marshmallow creme onto the edge of the glass and dip into the crushed cookies. Pour the milkshake into the glass and then add the additional scoop on top. Nestle in that final sandwich cookie and drizzle with caramel.



# BEVERAGES



## THE MAUI MULE

*The Crumby Kitchen for KINKY® Vodka*

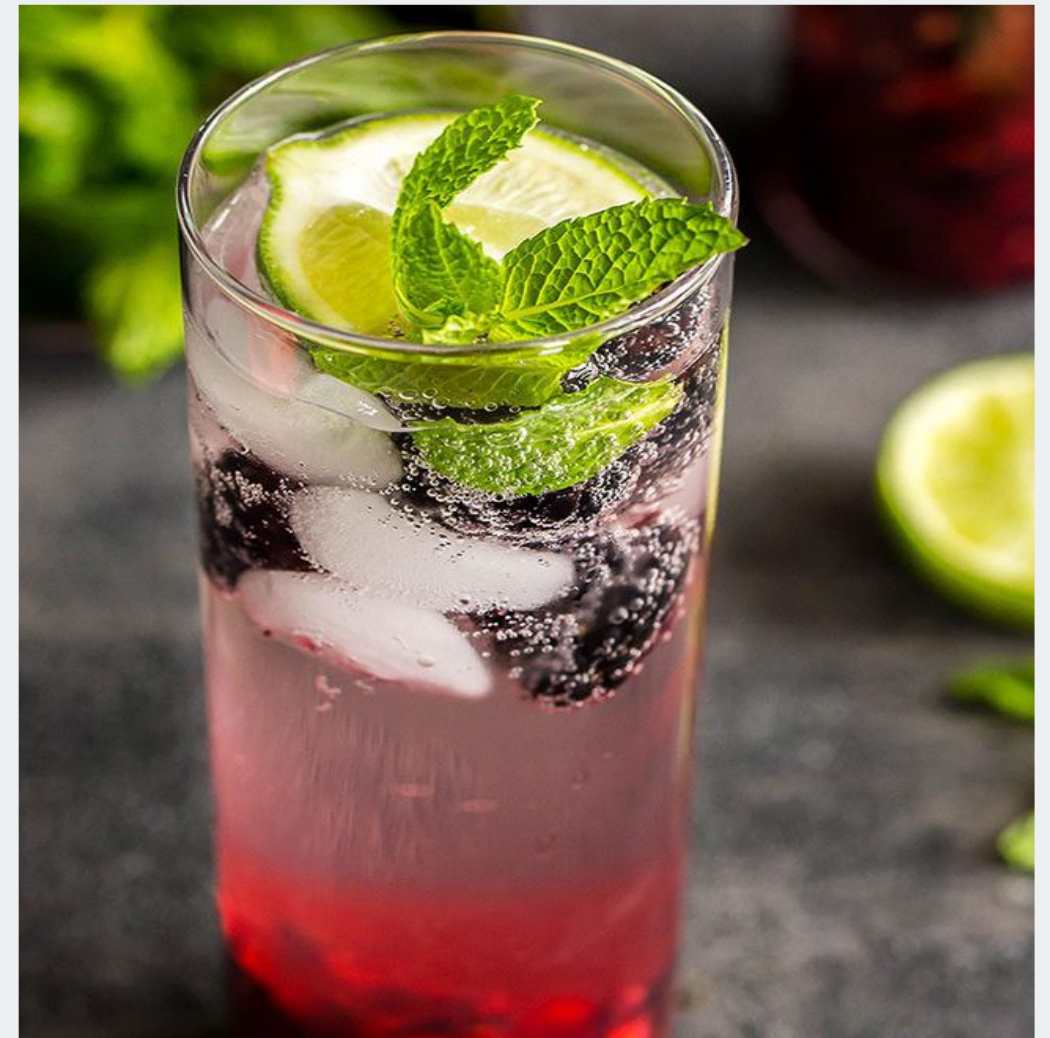
### INGREDIENTS

1 1/2 oz KINKY® Pink vodka liqueur  
1/2 oz KINKY® vodka  
1/2 oz fresh lime juice  
3 oz hard ginger beer  
Crushed ice  
Lime wedges  
Cubed mango

**Blue Crushed Ice:**  
Liquid butterfly pea flower extract  
Cold water

### DIRECTIONS

In a cocktail shaker filled halfway with crushed ice, combine KINKY® vodka, KINKY® liqueur, and lime juice. Shake for 30 seconds. Fill a clear mule mug with crushed ice. Strain vodka mixture into glass. Top with hard ginger beer. Add a layer of crushed blue ice. Garnish with fresh mango and lime wedges. To make the blue ice: add 4-5 drops of liquid butterfly pea flower extract to each ice cube square in a tray. Fill with water & freeze. Crush ice and layer on top of drinks, and watch the magic happen!



## CHERRY MARGARITA

*CarmelaPOP for Proximo Spirits*

### INGREDIENTS

2 cups cherries  
1 cup water  
1/4 cup simple syrup  
2 oz Agavero Orange  
6 oz Gran Centenario Tequila  
Mint to taste  
Ice

### DIRECTIONS

In a blender add the cherries, water, and simple syrup and pulse until well mixed. Muddle some mint leaves into 2 rock glasses. Fill the glasses with ice. Add half the Gran Centenario Tequila and Agavero Orange into each glass. Complete with the cherry juice and garnish with some fresh mint leaves on top.



## VIRGIN BLACKBERRY MOJITO

*Cook with Manali for Zevia®*

### INGREDIENTS

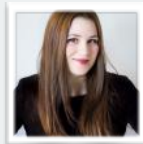
1/2 cup blackberries  
15 mint leaves  
1/4 inch ginger, finely chopped  
Juice of 1 lime  
1 can Zevia® Ginger Ale Soda  
Ice cubes  
Lime, for garnish  
Mint leaves, for garnish

### DIRECTIONS

Divide blackberries, ginger, mint leaves and lime juice equally between 2 glasses. Muddle blackberries with ginger, mint leaves and lime juice to release their juices. Fill the glasses with ice cubes and then top with Zevia® Ginger Ale Soda. Garnish with fresh mint, lime wedges and blackberries.



# BEVERAGES



## STRAWBERRY LIME MARGARITA

Mon Petit Four for Outshine

### INGREDIENTS

2 full shots tequila (or more to taste)  
2 cups lime mix  
4 Outshine strawberry fruit bars  
ice

### DIRECTIONS

Pour the lime mix, tequila, and a handful of ice into a pitcher. Stir using a large spoon. Pour the mixture into 4 glasses, then garnish each with a strawberry fruit bar.



### DIRECTIONS

Mix all of the main ingredients in a pitcher and stir. Add ice. Rub lemon and dip on rum and add seasoning, if desired. Add garnishments to a cocktail stick and add to individual glasses. Drink & enjoy!



## ULTIMATE BLOODY MARY

A Lily Love Affair for Mezzetta

### INGREDIENTS

#### Main Ingredients:

16oz. of your choice of Bloody Mary mix  
4oz. Vodka  
Juice of lemon to taste  
1/8 tsp freshly ground pepper

#### Garnishments

1 celery stalk  
1 pickle stalk  
Cherry tomatoes  
Blue cheese stuffed olives  
1 pizza roll  
Mezzetta peperoni  
1 large cooked shrimp



## HOLIDAY SANGRIA

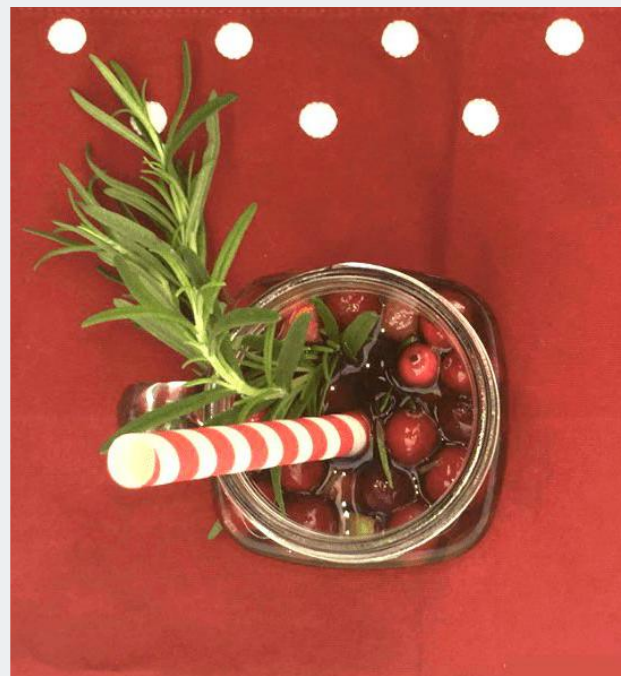
Tabler Party of Two for Wente

### INGREDIENTS

1 bottle Wente Vineyards Southern Hills Cabernet  
1 bottle sparkling apple cider  
1 pomegranate, de-seeded  
1 blood red orange, sliced thin  
1 cup whole, fresh cranberries  
1 granny smith apple, chopped  
sprigs of rosemary for garnish

### DIRECTIONS

Combine wine, sparkling cider, and fruit in a large pitcher. Stir. Refrigerate for two hours. Serve each glass with a sprig of rosemary.





# BEVERAGES



## APPLE CIDER MULES

*Zoë with Love for Absolut Elyx*

### INGREDIENTS

2 oz Absolut Elyx Vodka  
2-3 oz apple cider  
Juice of 1/2 a Lime  
1/2 cup ginger beer  
Ice cubes

#### Garnish:

Apple slices  
Cinnamon sticks

### DIRECTIONS

Add vodka, apple cider and juice of 1/2 a lime over ice in copper mug. Top with about a half cup (or until mug is filled) of good quality ginger beer. Garnish with apple slices and cinnamon sticks.



## ORANGE CARROT SMOOTHIE

*Jar of Lemons for Dorot*

### INGREDIENTS

1 large, whole carrot  
1 navel orange, peeled and sliced  
1 Dorot chopped basil cube  
5 frozen coconut milk cubes

### DIRECTIONS

The night before making this smoothie, pour coconut milk into an ice tray and freeze. In the morning, wash and cut off the top of a large carrot. Blend, adding in the orange slices and Dorot chopped basil cube. Add in the frozen coconut milk cubes and blend.



## POMEGRANATE ROSÉ SPRITZERS

*Seasoned Sprinkles for Wines of Provence*

### INGREDIENTS

1 lime wedge  
1 sprig of mint  
Sugar (for rimming the glass)  
Splash Lemon lime soda or seltzer

3/4 cup of Wines of Provence Rosé  
1 oz of pomegranate vodka  
2 tbsp pomegranate juice  
2 tbsp pomegranate arils

### DIRECTIONS

Run the lime wedge along the edge of your glass. Dip the lime rimmed glass into a shallow bowl of sugar to create the pretty sugar wedge. Add the rosé and pomegranate vodka and juice into the glass and give it a stir. Finish with a splash of lemon lime soda or seltzer and drop in pomegranate arils. Garnish with mint and enjoy.





Thank you to our influencers for  
always inspiring others to bring  
new flavors to their kitchens.

