Every fall we get the urge to binge watch all of the Harry Potter movies. Anyone else? There’s just a lot of fall vibes in those movies, and we are here for it! Which, seeing that it’s basically September and all, is exactly why this cookbook caught our attention (HP fans unite!): Fifty magically simple, spellbinding recipes for young witches and wizards? Yes, please! From breakfasts to desserts to snacks to main dishes, The Unofficial Hogwarts Cookbook for Kids is so, SO fun and educational. You and your kiddos will learn new cooking terms and kitchen skills with recipes that range in complexity so that all kid chefs and their potions masters (AKA parents) can whip up something amazing. One simple and fun recipe that caught our attention was for Butterscotch “Beer” — which, because this is for kids — isn’t really beer at all. Instead, it’s a mug full of butterscotch-y goodness that you can sip while pretending to be at the Three Broomsticks Inn or any other imaginary wizarding bar you fancy. Photo courtesy of Ulysses Press Looks delicious, right?! So frothy and fun. And we want you to try it! Thankfully, we’ve been given permission from the publisher to share this tasty Butterscotch “Beer” recipe with you. So, grab your best wizard or witch hat, your robes, and your large mugs, and let’s cheers to butterbeer! A huge thanks to Alana Al-Hatlani and Ulysses Press for allowing us to share this Butterscotch “Beer” recipe. What are some of your other family fall favorite recipes? This is definitely gonna be one of our new faves! —Jenn Excerpted from The Unofficial Hogwarts Cookbook for Kids by Alana Al-Hatlani. Copyright © 2021 Ulysses Press. Reprinted with permission from Ulysses Press. New York, NY. All rights reserved. FTC disclosure: We often receive products from companies to review. All thoughts and opinions are always entirely our own. Unless otherwise stated, we have received no compensation for our review and the content is purely editorial. Affiliate links may be included. If you purchase something through one of those links we may receive a small commission. Thanks for your support! Oh this is a lovely idea. I would love to serve this on my daughter’s 10 birthday next week which is Harry Potter themed. What a wonderful coincidence that I found this recipe. Thank you. How perfect! Happy birthday to your daughter! 🙂 –Jenn Thanks so much, Jenn. any idea is brown sugar can be replaced with an alternative? like honey? My guess is that it would give it the sweetness, but change the flavor and richness of the sweetness. If you give it a try, let us know! 🙂 –Jenn