**Cocktail Recipes**

**No name**

**come up with a cocktail name and recipe**

**The Gin-Tonic: Ingredients: -2 oz gin -2 oz tonic water -2 lemon wedges -2 lime wedges -1 tsp simple syrup Instructions: 1. Fill a highball glass with ice. 2. Pour gin and tonic water into the glass. 3. Squeeze the juice from the lemon and lime wedges into the glass. 4. Add the simple syrup. 5. Stir the ingredients together. 6. Garnish with the lemon and lime wedges. 7. Enjoy!**

write a recipe for a cocktail called Tooth Fairy

Ingredients:

- 2 ounces vodka

- 1 ounce blue curacao

- 1 ounce cranberry juice

- 1 ounce lime juice

- 1/2 ounce simple syrup

- Dash of orange bitters

- Orange peel, for garnish

Instructions:

1. Fill a cocktail shaker with ice.

2. Add the vodka, blue curacao, cranberry juice, lime juice, simple syrup, and orange bitters.

3. Shake until well-mixed and chilled.

4. Strain into a chilled martini glass.

5. Garnish with an orange peel.

6. Serve and enjoy!

write a recipe for a cocktail called wave rider

Wave Rider Ingredients: - 2 ounces light rum - 1 ounce blue curacao - 1/2 ounce lime juice - 1/2 ounce simple syrup - 1/4 ounce grenadine - 2 ounces pineapple juice - Ice Instructions: 1. Fill a shaker with ice. 2. Add the light rum, blue curacao, lime juice, simple syrup, and grenadine. 3. Shake until the ingredients are well combined. 4. Strain the mixture into a collins glass filled with fresh ice. 5. Top with pineapple juice. 6. Garnish with a lime wedge and enjoy!

write a recipe for a cocktail called bullet train

Bullet Train Cocktail Ingredients: -1.5 ounces of vodka -1 ounce of blue curacao -1 ounce of triple sec -1 ounce of pineapple juice -1 ounce of cranberry juice -1/2 ounce of lime juice -Ice Instructions: 1. Fill a shaker with ice. 2. Add the vodka, blue curacao, triple sec, pineapple juice, cranberry juice, and lime juice. 3. Shake vigorously for 30 seconds. 4. Strain the mixture into a rocks glass filled with ice. 5. Garnish with a lime wedge. 6. Enjoy!

write a recipe for a cocktail called Berlin Night

Berlin Night Ingredients: - 2 parts vodka - 1 part elderflower liqueur - 1 part lime juice - 1 part cranberry juice - 1/2 part simple syrup - 1 sprig of mint - Ice Instructions: 1. Fill a shaker with ice. 2. Add the vodka, elderflower liqueur, lime juice, cranberry juice, and simple syrup to the shaker. 3. Shake the ingredients together until chilled. 4. Strain the mixture into a glass filled with ice. 5. Garnish with a sprig of mint. 6. Enjoy!

**Cake Recipes**

**No name:**

come up with a cake name and recipe

Chocolate-Coconut Caramel Cake Ingredients: -2 1/2 cups all-purpose flour -1 teaspoon baking powder -1 teaspoon baking soda -1/2 teaspoon salt -2 cups sugar -3/4 cup cocoa powder -3/4 cup melted butter -1 cup buttermilk -2 eggs -1 teaspoon vanilla extract -2 cups shredded sweetened coconut -1/2 cup caramel sauce Instructions: 1. Preheat oven to 350 degrees F. Grease and flour a 9-inch round cake pan. 2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. 3. In a large bowl, mix together the sugar, cocoa powder, and melted butter until combined. 4. Add the buttermilk, eggs, and vanilla extract and mix until combined. 5. Gradually add the dry ingredients to the wet ingredients and mix until combined. 6. Fold in the shredded coconut. 7. Pour the batter into the prepared cake pan. 8. Bake for 40-45 minutes, or until a toothpick inserted into the center of the cake comes out clean. 9. Let the cake cool for 10 minutes before transferring it to a wire rack to cool completely. 10. Once cooled, top the cake with caramel sauce and serve. Enjoy!

**write a recipe for a cake called Tooth Fairy**

Cake Ingredients: - 2 cups all-purpose flour - 1 teaspoon baking powder - 1 teaspoon baking soda - 1/2 teaspoon salt - 2/3 cup butter, softened - 1 1/2 cups granulated sugar - 2 eggs - 1 teaspoon vanilla extract - 1 cup buttermilk - 1/2 cup rainbow sprinkles - 1/2 cup white chocolate chips - 1/2 cup crushed almonds - 1/2 cup mini marshmallows - 1/2 cup flaked coconut Instructions: 1. Preheat oven to 350°F. Grease and flour two 9-inch round cake pans. 2. In a medium bowl, sift together the flour, baking powder, baking soda, and salt. Set aside. 3. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time, then stir in the vanilla extract. 4. Gradually add the flour mixture to the creamed mixture, alternating with the buttermilk. Mix until just blended. 5. Fold in the rainbow sprinkles, white chocolate chips, crushed almonds, mini marshmallows, and flaked coconut. 6. Divide the batter evenly between the prepared pans. 7. Bake for 25-30 minutes, or until a toothpick inserted into the center of the cake comes out clean. 8. Allow to cool for 10 minutes before removing from the pans to cool completely. 9. Frost with your favorite frosting and sprinkle with additional rainbow sprinkles, white chocolate chips, crushed almonds, mini marshmallows, and flaked coconut. Enjoy!

write a recipe for a cake called beyond meat

cake Ingredients: -1 package of Beyond Meat Burger Patties -1/2 cup of vegetable oil -2 cups of all-purpose flour -2 teaspoons of baking powder -1 teaspoon of baking soda -1/2 teaspoon of salt -3/4 cup of granulated sugar -1/2 cup of brown sugar -2 eggs -1 teaspoon of vanilla extract -1 cup of plain yogurt -1/2 cup of chopped nuts (optional) Instructions: 1. Preheat oven to 350 degrees F. 2. Grease and flour a 9-inch round cake pan. 3. Place the Beyond Meat patties in a food processor and pulse until they are broken down into small pieces. 4. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. 5. In a separate large bowl, beat together the vegetable oil, granulated sugar, and brown sugar until creamy. 6. Beat in the eggs one at a time, then mix in the vanilla extract and yogurt. 7. Slowly add the dry ingredients to the wet ingredients and mix until just combined. 8. Fold in the Beyond Meat pieces and chopped nuts, if desired. 9. Pour the cake batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the center of the cake comes out clean. 10. Allow the cake to cool in the pan for 10 minutes before turning out onto a cooling rack to cool completely. 11. Serve and enjoy!

write a recipe for a cake called Hogwarts

Cake Hogwarts Cake Ingredients: 1 cup all-purpose flour 1/2 teaspoon baking powder 1/4 teaspoon baking soda 1/4 teaspoon salt 1/2 cup butter, softened 1/2 cup granulated sugar 2 eggs 1 teaspoon vanilla extract 1/2 cup milk Instructions: 1. Preheat oven to 350 degrees F. Grease and flour an 8-inch round cake pan. 2. In a medium bowl, sift together the flour, baking powder, baking soda, and salt. 3. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. 4. Gradually add the sifted ingredients to the creamed mixture, alternating with the milk. Beat until everything is just incorporated. 5. Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. 6. Allow the cake to cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely. 7. To decorate, spread a thin layer of buttercream frosting over the cooled cake. Sprinkle with red, yellow, and green sprinkles to represent the colors of the Hogwarts house flags. Enjoy!

write a a cake recipe called the Red Wedding

Cake Red Wedding Cake Ingredients: - 2 ½ cups all-purpose flour - 2 teaspoons baking powder - ½ teaspoon salt - 1 cup butter, softened - 2 cups white sugar - 4 eggs - 1 teaspoon vanilla extract - 1 cup milk - 2 tablespoons red food coloring - 2 cups white frosting - 1 cup red fondant Instructions: 1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round cake pan. 2. In a medium bowl, stir together the flour, baking powder and salt. 3. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk; mix until just incorporated. Stir in the red food coloring. 4. Pour batter into prepared pan. Bake in preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 10 minutes before removing from pan to a wire rack to cool completely. 5. Spread white frosting over the top and sides of the cake. Roll out the red fondant and place over the top of the cake. Cut off any excess fondant. 6. Serve and enjoy!