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### **Twinkle**

The ultimate celebration cocktail, the Twinkle was created in 2002 by Tony Conigliaro. It may be a relatively recent invention, but this outrageously delicious drink seems set to stand the test of time. Floral, bubbly, and often served with a delicate lemon garnish or glittery finish, the Twinkle is the perfect way to welcome in the New Year.

### **The Classic Recipe**

Watch out—this drink is deceptively heavy on the booze!


1. Add  $\frac{1}{8}$  fl oz (25ml) vodka and  $\frac{1}{2}$  fl oz (15ml) elderflower liqueur to a shaker.
2. Fill the shaker with ice and shake for 10 seconds.
3. Strain into a Champagne flute.
4. Top slowly with Champagne.

### **Lose the Booze**

Elderflower syrup topped with sparkling apple juice turns this boozy drink into a fruity mocktail.

### **Extras**

**Garnish:** Sprinkle edible glitter into the glass to really make your drink sparkle.



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