

Hogwarts Acceptance Letter

INGREDIENTS

- Refrigerated pie crust, or your favorite homemade recipe
- 1 can cherry pie filling
- 1 egg
- 1 tablespoon water
- sparkling sugar
- optional- chocolate "wax" seal

DIRECTIONS

1. Preheat oven to 375 degrees F. Line a baking sheet with parchment paper.
2. Roll out each pie round into a 12x12 shape, square if you can.
3. Cut the 12x12 in half. Then, cut each half in half. Square off the edges.
4. Grab 1 rectangles and place about 1 tablespoon of cherry pie filling in the center. Place the other rectangle on top and press with the edges to seal with a fork.
5. Using the scraps, cut two long strips per rectangle. Place them on top of the rectangle, laying them from the top two corners to meet in the center at a point.
6. Make an egg wash by combining 1 egg and 1 tablespoon of water. Lightly brush the pastry dough with the egg wash and sprinkle with sparkling sugar.
7. Bake 15-20 minutes, until lightly browned. Let cool completely.
8. To adhere the chocolate seal, simply dab a little melted chocolate on the pastry envelope where the 3 points meet and place the hardened seal on top.

- Recipe credit: <https://thetoastykitchen.com/pumpkin-pasties-turnovers/>



Ice Cold Butterbeer

INGREDIENTS, serves 1

- 1 TBL butterscotch syrup
- 1/4 cup cream soda
- 3/4 cup cream soda
- 2-3 drops of butter extract
- Whipped cream

VERSION 2 (less sweet)

- 1 TBL butterscotch
- 1/4 cup cream soda
- 3/4 cup vanilla cream soda water
- 2-3 drops of butter extract
- Whipped cream

DIRECTIONS

1. Begin by making the whipped cream: Place the bowl and beaters in the freezer for 10 minutes prior to use. Using a stand or a hand mixer, beat together the heavy cream and the powdered sugar. Whip until stiff peaks form. Set aside.
2. In a 16 ounce cup, add 1 tablespoon of butterscotch syrup. Add 1/4 cup of cream soda and stir until the butterscotch and soda are blended.
3. Drizzle a little butterscotch syrup on the inside of your cup for decoration. Add 2-3 drops of butter extract.
4. Slowly pour in the remaining soda and gently stir (just a little bit). Fill the glass with ice and top with whipped cream and more butterscotch sauce, if you'd like.

- Recipe Credit: <https://funmoneymom.com/harry-potter-butterbeer/>

