

**Witch's Cauldron Mocktails:**  
*Spooky Sips for Halloween Night*



## Table of Contents

<b>Black Cat Brew (Charcoal Lemonade)</b> .....	3
<b>Witches' Blood Punch (Hibiscus and Pomegranate Cooler)</b> .....	5
<b>Goblin's Green Slime Smoothie (Green Apple and Spinach Smoothie)</b> .....	7
<b>Frightful Fog (Apple Cider and Dry Ice Mocktail)</b> .....	9
<b>Vampire's Velvet Sip (Beetroot Hot Chocolate)</b> .....	11
<b>Monster's Eye Brew (Lychee and Raspberry Soda)</b> .....	13
<b>Thank You!</b> .....	15





## **Black Cat Brew (Charcoal Lemonade)**

### **Ingredients:**

- 4 cups cold water
- 1/2 cup fresh lemon juice (about 4 lemons)
- 2 tbsp maple syrup (or agave)
- 1/4 tsp activated charcoal powder (food-grade)
- Sparkling water (optional for topping)
- Lemon slices for garnish

### **Instructions:**

1. **Mix the Lemonade:** In a large pitcher, whisk together the cold water, fresh lemon juice, maple syrup, and activated charcoal until well combined.
2. **Serve:** Pour over ice in glasses. Top with sparkling water for a bubbly finish, and garnish with lemon slices for an extra eerie touch!

**Prep Time: 5 minutes**

**Serving Size: Makes 4 servings**

**Nutritional Info (per serving):**

- **Calories: 30**
- **Carbohydrates: 8g**
- **Fiber: 0g**
- **Sugars: 7g**



## **Witches' Blood Punch (Hibiscus and Pomegranate Cooler)**

### **Ingredients:**

- 3 cups brewed hibiscus tea, chilled
- 2 cups pomegranate juice
- 1 cup orange juice
- 1-2 tbsp agave syrup (to taste)
- Ice
- Orange slices and pomegranate seeds for garnish

### **Instructions:**

1. **Brew and Chill:** Brew hibiscus tea according to package instructions and chill in the refrigerator.
2. **Mix:** In a large pitcher, combine the chilled hibiscus tea, pomegranate juice, orange juice, and agave syrup. Stir to mix.
3. **Serve:** Pour over ice and garnish with orange slices and pomegranate seeds for a spooky blood-like appearance!

**Prep Time: 10 minutes**

**Serving Size: Makes 4-6 servings**

**Nutritional Info (per serving):**

- **Calories: 60**
- **Carbohydrates: 14g**
- **Sugars: 12g**
- **Fiber: 1g**



## **Goblin's Green Slime Smoothie (Green Apple and Spinach Smoothie)**

### **Ingredients:**

- 1 green apple, cored and chopped
- 1 banana
- 1 cup fresh spinach leaves
- 1 cup almond milk (or any plant-based milk)
- Juice of 1/2 lime
- 1 tbsp maple syrup (optional)
- Ice cubes

### **Instructions:**

1. **Blend:** In a blender, combine the green apple, banana, spinach, almond milk, lime juice, and maple syrup (if using). Blend until smooth.
2. **Serve:** Pour into glasses over ice for a refreshing, ghoulish green drink!

**Prep Time: 5 minutes**

**Serving Size: Makes 2 servings**

**Nutritional Info (per serving):**

- **Calories: 120**
- **Carbohydrates: 29g**
- **Sugars: 22g**
- **Fiber: 4g**
- **Protein: 2g**





### **Frightful Fog (Apple Cider and Dry Ice Mocktail)**

#### **Ingredients:**

- 4 cups chilled apple cider
- 1 cup ginger ale
- 1/2 tsp cinnamon (optional for a warm kick)
- Dry ice (small chunks, for fog effect)
- Apple slices for garnish

#### **Instructions:**

1. **Mix:** In a large bowl, combine the chilled apple cider, ginger ale, and cinnamon (if using).
2. **Fog Effect:** Carefully add small chunks of dry ice to the bowl (using gloves or tongs), creating a spooky fog effect.
3. **Serve:** Ladle into glasses, garnish with apple slices, and serve immediately as the fog rises!

**Note:** Dry ice should never be ingested, and the fog effect only lasts for a few minutes, but it's a fun presentation!

**Prep Time: 5 minutes**

**Serving Size: Makes 4 servings**

**Nutritional Info (per serving):**

- **Calories: 120**
- **Carbohydrates: 29g**
- **Sugars: 24g**
- **Fiber: 1g**



### **Vampire's Velvet Sip (Beetroot Hot Chocolate)**

#### **Ingredients:**

- 2 cups almond milk (or any plant-based milk)
- 2 tbsp cocoa powder
- 2 tbsp beetroot powder
- 2 tbsp maple syrup (or sweetener of choice)
- 1/2 tsp vanilla extract
- Pinch of salt
- Vegan whipped cream for topping (optional)

#### **Instructions:**

1. **Heat the Milk:** In a small saucepan over medium heat, warm the almond milk until hot but not boiling.
2. **Whisk in Flavors:** Whisk in the cocoa powder, beetroot powder, maple syrup, vanilla, and a pinch of salt until smooth and velvety.

**3. Serve: Pour into mugs, top with vegan whipped cream, and enjoy the rich, blood-red appearance!**

**Prep Time: 5 minutes**

**Serving Size: Makes 2 servings**

**Nutritional Info (per serving):**

- **Calories: 120**
- **Carbohydrates: 20g**
- **Sugars: 16g**
- **Protein: 2g**
- **Fiber: 2g**



### **Monster's Eye Brew (Lychee and Raspberry Soda)**

#### **Ingredients:**

- 1 can lychees (drained, keep some lychees for garnish)
- 1/2 cup raspberries
- 1 tbsp lime juice
- 2 cups sparkling water
- Ice
- Lychees stuffed with raspberries for garnish (to resemble "eyes")

#### **Instructions:**

1. **Blend:** In a blender, blend the lychees, raspberries, and lime juice until smooth.
2. **Strain:** Strain the mixture through a fine sieve to remove the seeds.
3. **Mix and Serve:** Divide the lychee-raspberry mixture into glasses over ice. Top with sparkling water and garnish with lychees stuffed with raspberries for a spooky "eyeball" effect!

**Prep Time: 10 minutes**

**Serving Size: Makes 2-4 servings**

**Nutritional Info (per serving):**

- **Calories: 80**
- **Carbohydrates: 20g**
- **Sugars: 16g**
- **Fiber: 2g**

## Thank You!

Thank you for brewing up some Halloween fun with Witch's Cauldron Mocktails! I hope these spooky sips add a bit of magic to your evening.

For more plant-based recipes and seasonal treats, be sure to visit my blog at [theplantbasedgrandma.com](https://theplantbasedgrandma.com).

Happy Halloween, and cheers to deliciously festive sips!

*Julene Cole*