



Birthday Cake

COCKTAIL INGREDIENTS

Black Reserve Bourbon
Spice Cake
White Chocolate melts

Blue & Red Sprinkles
Syringe

COCKTAIL INSTRUCTIONS

1. Bake your cake as the instructions say on the box.
2. Let it cool and cut it into cubes about an inch square.
3. Melt the white chocolate melts and dip the cake cubes into it and sprinkle them with the sprinkles while it is still wet. Store in the fridge to chill.
4. Craft your favorite Old-Fashioned or Manhattan.
5. Once cake bites are chilled, take them out and push a small hole in the bottom of them with a toothpick. Then, use the syringe to put the bourbon into the cake.
6. Garnish your Old-Fashioned or Manhattan with the cake bites.