Memory-Maker Mocktail

A sparkling, fruity mocktail to toast good company!

serves 4–6

Ingredients

- **500ml** cranberry juice (chilled)
- **250ml** orange juice (chilled)
- **250ml** soda water or sparkling elderflower pressé
- **Juice of 1** lime
- Fresh mint leaves
- Orange or lime slices, for garnish
- Ice cubes

Instructions

1. **Fill** a large jug or pitcher halfway with ice cubes.
2. **Add** the cranberry juice, orange juice, and freshly squeezed lime juice. Stir gently.
3. **Top up** with soda water or sparkling elderflower.
4. **Tear** in a few fresh mint leaves for flavour and colour.
5. **Pour** into glasses, garnish with citrus slices and an extra sprig of mint.

Citrus & Cranberry Drizzle Cake

A vibrant, tangy sponge with a sweet-tart drizzle. Perfect for sharing!

serves 4–6

Ingredients

For the cake:

- **200g** unsalted butter, softened
- **200g** caster sugar
- **3** large eggs
- **Zest of 1** orange
- **Zest of 1** lime
- **200g** self-raising flour
- **1 tsp** baking powder
- **2 tbsp** milk
- **100g** dried cranberries (soaked in orange juice for 15 mins, then drained)

For the drizzle:

- **Juice of 1** orange
- **Juice of 1** lime
- **100g** icing sugar

To decorate (optional):

- A few fresh mint leaves
- Thin orange or lime slices
- A dusting of icing sugar

Instructions

1. **Preheat** your oven to 180°C (160°C fan) or 350°F. Grease and line a loaf tin (approx. 2lb/900g).
2. **Cream** together the butter and sugar until pale and fluffy.
3. **Beat** in the eggs one at a time, adding a little flour if the mixture starts to curdle.
4. **Fold** in the orange and lime zest, then sift in the flour and baking powder. Add the milk and mix until smooth.
5. **Stir** through the soaked cranberries.
6. **Pour** into the prepared tin and bake for 40–45 minutes, or until a skewer comes out clean.
7. **While** the cake is baking, make the drizzle: mix the orange and lime juice with the icing sugar until smooth.
8. **When** the cake is out of the oven and still warm, poke holes all over the top with a skewer and slowly pour over the drizzle. Let it soak in fully.
9. **Cool** in the tin for 10 minutes before transferring to a wire rack.
10. **Decorate** with mint leaves and citrus slices if desired.