**Pink Recipes**

- **Italian Sunset**
  - 1 part LiDestri Pink Limoncello
  - 1/2 part club soda
  - Splash of maraschino cherry syrup
  
  (Shake ingredients with ice and serve with cherry.)

- **Fizzy Pink Slipper**
  - 1 part LiDestri Pink Limoncello (chilled)
  - 3 parts Prosecco or champagne

  (Serve in champagne flute garnish with fresh berries, pink fuzzy slippers optional.)

- **Pink Party Punch**
  - 1/2 bottle LiDestri Pink Limoncello
  - 1- 750 ML bottle premium vodka
  - 2 cups raspberry or strawberry sherbet
  - 2 liters club soda

  (Mix vodka, limoncello, and sherbet in punch bowl until the sherbet starts to melt a little. Add club soda. Serve in a glass with ice. Garnish with lemon. Serves 15-18 people.)

- **Pinktini**
  - 1 part LiDestri Pink Limoncello
  - 2 parts Gin or Vodka
  - 3 parts Club soda

  (Shake vigorously with ice. Garnish with lemon rind.)

- **Pink Popsicles**
  - 3 cups berries
  - 1/4 cup LiDestri Pink Limoncello
  - 2 tbsp lemon juice

  (Puree berries in a blender. Add limocello & lemon juice, pour into your favorite ice pop molds and freeze.)

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  (Mix vodka, limoncello, and sherbet in punch bowl until the sherbet starts to melt a little. Add club soda. Serve in a glass with ice. Garnish with lemon. Serves 15-18 people.)
Pink Limoncello Cupcakes

Cupcake:
• 1/2 cup plus 2 teaspoons granulated sugar
• 1 stick plus 1 tablespoon butter, softened
• 2 eggs, room temperature
• 1 3/4 cup all purpose flour
• 1 teaspoon baking powder
• 1/2 teaspoon baking soda
• 1 teaspoon lemon zest
• 2 teaspoons plus 2 tablespoons LiDestri Pink Limoncello
• 1 tablespoon milk

Preheat oven to 400 degrees. In the bowl combine all ingredients except for 2 tablespoons pink limoncello and milk. Mix until the batter is smooth. Slowly add in the pink limoncello and milk and mix until completely incorporated into the batter.

Divide the mixture up into the 16 muffin pan and bake for 15-20 minutes until the cupcakes have risen and are golden brown on top. Remove from the oven and cool the cupcakes for a few minutes in the pan before removing to cool completely. Serve with chilled pink limoncello.

Frosting:
• 8 ounces cream cheese, softened
• 1 stick butter, softened
• 3 teaspoons LiDestri Pink Limoncello
• 1/4 teaspoon lemon zest
• 2 cups sifted confectioners’ sugar

In a large mixing bowl beat the cream cheese, butter, pink limoncello and lemon zest at medium speed until smooth. Slowly add the confectioners’ sugar and beat at high until full incorporated and the frosting is light and fluffy, about three to four minutes.