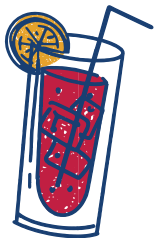


**Camp**  
CRAFT  
COCKTAILS



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# Fruit Cake

Fill with 12 ounces of the liquor of your choice, we love vodka. Refrigerate for 3 days, and enjoy for the next 30 days as the basis for 8 craft cocktails. Infuse a second time to double the drinks. Shelf life: 1 year.

## MIX IT COLD

1.5oz. strained shot  
.5oz. lemon juice  
1oz. Frangelico

Add all ingredients to a mixing cup filled with ice. Stir for 20 seconds and strain over fresh ice in a tall glass.

## MIX IT HOT

1.5oz. strained shot  
Mug of warmed red wine

Add your strained shot to a mug of warmed red wine. Garnish with a dried lemon wheel.

## ZERO PROOF

1.5oz. strained shot  
1 Can of root beer

Fill your Fruit Cake Camp Kit carefully fill with Hot ( almost boiling ) water, shake, and allow it to cool. Makes 8 zero-proof cocktails. Add your strained shot to a glass filled with ice. Fill the glass with root beer to taste. Garnish with a dried lemon slice.