



# Neverland Banquet Sparkling Seltzer

Ms. Cowdrey

## Flavor Inspiration:

- Fruity & whimsical (like rainbow parfaits & cotton candy)
  - Creamy softness (like root beer floats & whipped parfaits)
  - A little earthy-minty brightness (to balance, like the woods of Neverland)
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## Ingredients (1 pitcher / ~4 glasses)

- 3 cups chilled sparkling water
- ½ cup coconut water (cloud-like creaminess)
- ½ cup pineapple juice (tropical sweetness)
- ¼ cup blueberry juice (deep, magical color)
- 1 tbsp fresh lime juice (zest & sparkle)
- 1 tsp vanilla extract (hint of dessert essence)
- 2–3 mint sprigs (for brightness)
- Optional: 1 tbsp agave syrup (if you want it sweeter)

## Garnishes

- Rainbow fruit slices (kiwi, strawberry, orange, blueberry)
  - Edible glitter or colorful sprinkles on rim ✨
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## Instructions

1. In a large pitcher, combine coconut water, juices, vanilla, lime, and mint. Stir gently.
2. Right before serving, pour in sparkling water to keep it fizzy.
3. Taste and adjust sweetness with agave if desired.
4. Serve in tall glasses over ice, rimmed with sprinkles or dusted with edible glitter.
5. Garnish with rainbow fruit slices on skewers—like little *Lost Boys’ swords*. ✂️