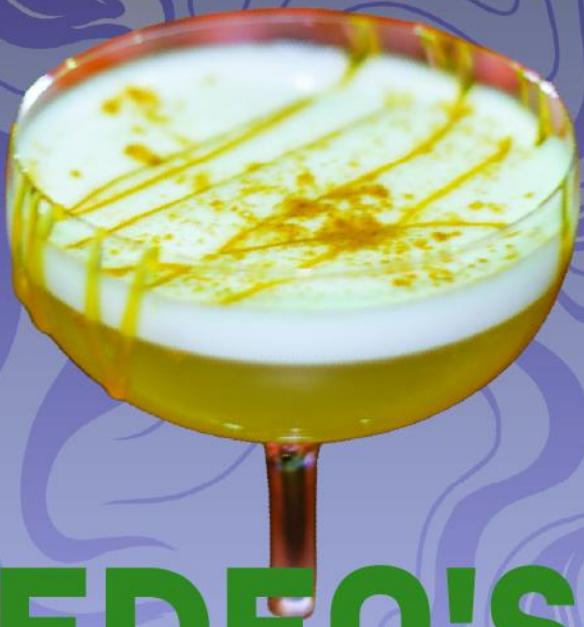


EDEN'S TEMPTATION

Ingredients

- 1.5 oz Apple Gin
- 0.5 oz fresh lime juice
- 0.5 oz honey syrup
- 0.25 oz St-Germain elderflower liqueur
- 4 drops foaming bitters
- 2 drops cinnamon bitters
- Caramel sauce for drizzle
- Fresh cinnamon stick for grating

Instructions

1. Prepare your honey syrup (if not already made): Combine equal parts honey and warm water, stir until fully dissolved. Let cool before using.
2. Chill your glass: Place a coupe or martini glass in the freezer while you prepare the drink.
3. Build the cocktail: Add apple gin, lime juice, honey syrup, St-Germain, foaming bitters, and cinnamon bitters to a cocktail shaker.
4. Shake with ice: Fill shaker with ice and shake vigorously for 15-20 seconds until well-chilled and properly diluted.
5. Double strain: Strain through a Hawthorne strainer and fine mesh strainer into your chilled glass to remove ice shards and any pulp.
6. Garnish: Drizzle caramel sauce artfully over the surface of the drink (you can use a squeeze bottle or spoon for control). Using a microplane or fine grater, grate fresh cinnamon over the top of the cocktail.