



SUGAR & CLOTH

**A Simple Sweets
and Sips eBook**

2016



About SUGAR & CLOTH

Once upon a time I attended Marshall university for Art & Design. Then, against my parents' better judgment, I decided to take a break from school. That break accidentally turned into a few years. During that time I moved across the country to Houston, learned from a few mistakes, and found an entirely new appreciation for art and design after waiting tables to make ends meet.

In the midst of all of that, I started Sugar & Cloth in September of 2011. It blossomed into more than I ever imagined, and I finally took the (terrifying) leap to leave my day job in 2014. Now I have the privilege of getting to create and share content here with you as my full time job.

I also get to figure out work/life balance with my other half and resident photographer, Jared. He helps me sharpen my outstanding sense of humor by pretending to laugh at my jokes all day long. Oh, and we take many, many coffee and macaron breaks...

Table of Contents



INJECTABLE DONUTS HOLES	4
ESMERALDA FIZZ COCKTAIL	5
CHAI LATTE ICE CREAM	6
5 FLAVORED WATER RECIPES & DIY FRUIT CUPS	8
NO-BAKE PEANUT BUTTER ENERGY BITES	10

ORANGE SPICED ICED COFFEE	11
SUGAR COOKIE FRUIT PIZZA	12
PATTERN PLAY: DOTTED THAI FRUIT COCKTAIL	13
S'MORES BARK	14
ROSE COCKTAILS AND FLORAL SPRINKLES	15

LEMON ORANGE OLIVE OIL CUPCAKES	16
TOASTED MARSHMALLOW ICE CREAM SHOT	18
FUNFETTI DESSERT CHIPS	20
SPICY PALOMA	21

INJECTABLE DONUTS HOLES

The color and recipe options are endless, so I hope you're mentally prepared to make these to coincide with any and every occasion. [Click here to view entire blog post!](#)

YIELD
24 Donut Holes

PREP TIME
20 Minutes

COOK TIME
10 Minutes

TOTAL TIME
30 Minutes

MATERIALS

Mini Clear Pipettes

Kitchen Scissors

Your Favorite Donut Hole and Glaze Recipe

DIRECTIONS

1. Follow the instructions to your favorite donut hole and glaze recipe. You can find our favorite [here!](#)
2. All you have to do is cut down the pipettes to an even shorter length, then suction some of the sauces from a small bowl, and insert them into the donuts or donut holes.
3. Naturally this wouldn't be a Sunger & Cloth recipe without a few sprinkles, so I added those to the top where the sauce overflows a bit

ESMERALDA FIZZ COCKTAIL

This delicious orange cocktail will stay on your mind long after the last sip is finished!
[Click here to view entire blog post!](#)

YIELD
1 Cocktail

PREP TIME
5 Minutes

COOK TIME
-

TOTAL TIME
5 Minutes

INGREDIENTS

1 oz gold Puerto Rican rum
 3/4 oz freshly squeezed orange juice
 1/2 oz peach brandy
 1/2 oz freshly squeezed lime juice
 1/2 oz honey mix
 1/4 teaspoon absinthe
 2 dashes of Angostura bitters
 Champagne to top it off

DIRECTIONS

1. Mix all ingredients, with the exception of the champagne, in a shaker with ice until chilled.
2. Strain into a chimney/pipe glass.
3. Fill glass with ice and top with champagne.
4. Garnish with fresh mint sprigs and orange slices.



HOMEMADE CHAI LATTE ICE CREAM

This homemade chai latte ice cream recipe is a bit more mature than my go-to cookies and cream favorite. [Click here to view entire blog post!](#)

YIELD

4 Cups

PREP TIME

45 Minutes

FREEZE TIME

2 Hours

TOTAL TIME

2 Hours 45 Minutes

INGREDIENTS

2 cups whole milk

2 cups heavy cream

3/4 cup honey

1 tsp vanilla extract or one whole vanilla bean

Pinch of salt

5 chai tea bags

5 egg yolks

(CONTINUED ON NEXT PAGE)



DIRECTIONS

1. Bring the milk, 1 cup of the cream, honey, vanilla, and salt just to a simmer, stirring to dissolve the honey. Remove from heat and set the chai tea bags in the cream mixture. Let steep, uncovered, for a half an hour, then remove and discard the tea bags then let the cream mixture cool for 15 minutes.
2. In a separate bowl, whisk together the 5 egg yolks. Whisking constantly, slowly pour in about a half cup of the cooled cream mixture to temper the yolks, then add the egg yolk mixture to your original cream mixture pot.
3. Heat the new mixture over low heat until it reads 170-175 degrees on a candy thermometer. The mixture should be thick enough that a line drawn with your finger across the back of the spoon will stay. Then place a strainer over a large bowl and pour the custard into the bowl through the strainer to remove any little bits of egg and then stir in the remaining cup of cream.
4. Once strained, refrigerate until very cold or set the bowl in an ice bath to cool quickly. Then churn in your ice cream maker according to the manufacturer's instructions, I used this CuisineArt maker and then placed the finished ice cream in a locking mason jar container to freeze for two more hours.

JALAPEÑO WATERMELON INFUSED WATER

You can be as simple or as complicated as you'd like, but we're going to use our DIY fruit cups which are as easy as cutting a large fruit in half, scooping out the middle (which you'll likely end up repurposing for flavoring the water), and then serving chilled. [Click here to view entire blog post!](#)

YIELD
1 Cup

PREP TIME
5 Minutes

COOK TIME
-

TOTAL TIME
5 Minutes

INGREDIENTS

1/2 cup purified water
6 tsp. of an all natural sweetener
1/2 Jalapeño stemmed and seeded
5lbs Seedless watermelon (equivalent to one whole, small watermelon)

DIRECTIONS

1. Add the jalapeño to your purified water into a separate pitcher and let it infuse for 6 minutes (or longer depending on how spicy you want it to be).
2. Remove the jalapeño and set the infused water aside.
3. Blend watermelon in a blender until very smooth, then add to your water and serve cold over ice.
4. For an added touch, serve in watermelon cups.

(OTHER INFUSED WATER ON NEXT PAGE)



Blueberry Mango Mint Infused Water

- 1 full pitcher of purified water
- 10 or more chopped mint leaves (your choice for how minty you'd like it to be!)
- 1 cup fresh blueberries
- 1 sliced mango

1. Add all of your ingredients together in a separate pitcher and let it infused overnight, then serve cold in a mango cup.

Orange Vanilla Bean Infused Water

- 1 full pitcher of purified water
- 2 whole oranges peeled and sliced
- 1/2 teaspoon vanilla extract or 1 scraped vanilla bean

1. Combine all ingredients in a separate pitcher and allow them to infuse overnight, then serve in an orange cup. (Do you see the theme here, okay excellent!)

Coconut Kiwi Mint Infused Water

- 3/4 full pitcher of purified water
- 2 whole peeled and sliced kiwis
- 10 chopped mint leaves
- Water from one whole fresh coconut
- 1 tsp. an all natural sweetener

1. Combine all ingredients in a separate pitcher and allow them to infuse for about two hours, then serve chilled in coconut cups.

Strawberry Pineapple Infused Water

- 1 full pitcher of purified water
- 8 fresh strawberries
- 1/2 cup (or one half of a) sliced, fresh pineapple

1. Combine all ingredients in a separate pitcher and allow them to infuse for about two hours, then serve chilled in coconut cups.

NO-BAKE PEANUT BUTTER ENERGY BITES

For those of you looking for a little extra energy in the afternoons (especially if you have a small sweet tooth!) These peanut butter energy bites are for you. [Click here to view entire blog post!](#)

YIELD
2 Dozen

PREP TIME
20 Minutes

COOK TIME
-

TOTAL TIME
20 Minutes

INGREDIENTS

2 tablespoons of any brown sugar
blend

1 3/4 cup of old fashioned oats

1 cup organic peanut butter

1/3 cup honey

1/3 cup mini dark chocolate chips

2 tablespoons of chia seeds

2 tablespoons of flax seeds

Cinnamon, shredded coconut, or edible
flowers for garnishing (optional)

DIRECTIONS

1. Simply combine all of the ingredients in a bowl until well mixed. It should be the same consistency as cookie dough!
2. If the mixture is too sticky, you can refrigerate the dough for an hour or so for it to harden, then begin rolling the mixture into individual bite-sized balls.
3. Garnish them with cinnamon powder, shredded coconut, or edible flowers as you'd like, then serve.

ORANGE SPICED ICED COFFEE

If you're a chocolate orange fan, then you're going to love this recipe. You can even add a little extra orange flavor by steeping it with more peels or orange zest. [Click here to view entire blog post!](#)

YIELD
2-3 Cups

PREP TIME
2 Minutes

COOK TIME
4 Minutes

TOTAL TIME
6 Minutes

INGREDIENTS

2 tablespoons of ground coffee (or 1/3 cup if you're using a coffee maker)

2 Fresh orange peels

1 dash Ground cloves

1/2 teaspoon Cinnamon

1/2 teaspoon Ground Nutmeg

1 dash Half n' Half

Sweetener of your choice

DIRECTIONS

1. Place the ground coffee, orange peels, ground cloves, cinnamon, and nutmeg in your French Press or filter for a coffee maker. Steep or make the coffee with water, then let it chill.
2. Pour the spiced coffee over ice, and add a splash of half n half and sweeten to taste.



SUGAR COOKIE FRUIT PIZZA

I started making these a few years ago with cinnamon cream cheese, but have played around with a bunch of different variations before finding the one, and trust me, you can really never go wrong with this recipe, and it's just as simple as flavored cream cheese, but so much better! [Click here to view entire blog post!](#)

YIELD
24 Cookies

PREP TIME
20 Minutes

COOK TIME
-

TOTAL TIME
20 Minutes

INGREDIENTS

Your favorite sugar cookie recipe (I just use Pillsbury ready bake squares, though!)

Two 8 oz. containers of mascarpone cheese

3/4 cup of powdered sugar

1 tsp. of vanilla extract or vanilla bean

Your choices of fruit for toppings

Mini dark chocolate chips or yogurt chips (optional)

Lemon juice (just to keep the fruit from turning before serving!)

DIRECTIONS

1. Bake your sugar cookies and let cool completely, otherwise the cheese will melt/curdle.
2. Mix the mascarpone cheese, powdered sugar, and vanilla together in a bowl and spread evenly on each cookie. Rinse and slice your fruit as necessary, and give them a quick squeeze of lemon juice on top to keep them from turning brown before serving.
3. Now all you have to do is place your favorite fruit on each cookie and a few mini chocolate chips for decorations, and you're all set to impress!
4. Be sure to keep the cookies refrigerated until serving to keep the mascarpone cheese good, but let them come to room temperature just a bit before eating.

PATTERN PLAY: DOTTED THAI FRUIT COCKTAIL

It's equal parts delicious and trippy when you see it all together, but it's definitely been a really fun way for us to combine our love of cocktail recipes and creative styling!

[Click here to view entire blog post!](#)

YIELD
1 Cocktail

PREP TIME
5 Minutes

COOK TIME
-

TOTAL TIME
5 Minutes

INGREDIENTS

Sweet basil seeds
 Thai fruit agar dessert mix
 1 cup pomegranate juice
 1 cup sugar
 1 ounce rosewater
 Fresh mango
 1 1/2 ounces gin
 1/2 ounce Green Chartreuse
 1 1/2 ounces coconut milk
 Lemon lime sorbet (optional for added sweetness)

DIRECTIONS

1. Prepare basil seeds according to package directions.
2. Prepare Thai Fruit Agar dessert mix (or green jell-o) according to package directions. Once set, cut or break up the jelly into small pieces.
3. Prepare Rose Grenadine: In a small saucepan, stir together 1 cup Pomegranate juice and 1 cup sugar. Heat slowly and stir until sugar is dissolved. Add 1oz rosewater, stir and remove from heat. Chill the syrup.
4. Add small pieces of green agar, 1 tablespoon of prepared basil seeds and fresh mango to the bottom of the serving glass. Top with crushed ice.
5. Shake 1.5oz gin, 1/2oz Green Chartreuse and 1.5oz coconut milk with ice until well chilled (5-6 seconds should do it.) Strain over crushed ice.
6. Lightly drizzle approx. 1/4oz Rose Grenadine on surface of the cocktail and add more basil seeds and mango if desired.
7. Garnish with thinly sliced dragonfruit and small scoop of lemon lime sorbet.

S'MORES BARK

This recipe includes all of the ingredients you'd normally have to use four hands to finagle into one little piece of bark. [Click here to view entire blog post!](#)

YIELD
1 Sheet of Bark

PREP TIME
20 Minutes

COOK TIME
-

TOTAL TIME
20 Minutes

INGREDIENTS

- 1 16oz. Bag of white chocolate chips
- 1 16oz. Bag of milk (or dark) chocolate chips
- Sprinkles (always non-optional)
- Mini marshmallows
- Graham crackers
- Wax paper

DIRECTIONS

1. Line a casserole pan with wax paper.
2. Melt the chocolate chips and pour them into the pan and let cool completely.
3. Now melt the white chocolate chips and pour this over the cooled milk chocolate layer. Top off the chocolate with marshmallows and sprinkles while still soft. Allow chocolate to cool completely.
4. Remove the wax paper from the pan and gently break pieces of the chocolate away to form the bark.
5. Now all you need are a few graham cracker pieces, a microwave, and half a reason to need a snack break and you've got yourself a quick s'more. Or you can be friendly and make little s'mores bark kits for the neighbors!

ROSE COCKTAILS AND FLORAL SPRINKLES

I've been so, so excited to share this recipe with you! It's just punchy enough, and even cuter than it is sweet. [Click here to view entire blog post!](#)

YIELD
6 Cocktails

PREP TIME
5 Minutes

COOK TIME
-

TOTAL TIME
5 Minutes

INGREDIENTS

12 ounces of any brute rosé
12 ounces of grapefruit juice
6 ounces of vodka (we used Deep Eddy)
1/2 ounce of mint simple syrup
Edible flowers for petal garnishes

DIRECTIONS

1. Combine the vodka, grapefruit juice, rose, and simple syrup and shake over ice until chilled, then strain and fill glasses.
2. For the flower petal garnishes, I purchased edible florals from my local market grocery store in the produce department (next to the package mint, thyme, etc), but you can follow [*this guide to edible florals](#) to choose different variations and the how-to on properly cleaning them, and other good-to-know tips. Even the store bought versions from the produce section need to be cleaned and rinsed before incorporating them into edible elements!

LEMON ORANGE OLIVE OIL CUPCAKES

At first the name of it kind of grossed me out, but it is seriously the most moist and delicious cake of all time. I tried my hand at them for the first time last weekend by whipping up these lemon orange olive oil cupcakes as a citrusy twist for Summer, and they were a hit! [Click here to view entire blog post!](#)

YIELD
9 Cupcakes

PREP TIME
20 Minutes

COOK TIME
25 Minutes

TOTAL TIME
45 Minutes

INGREDIENTS

3/4 cup sugar

2 eggs

1/3 cup lemon infused olive oil

1/4 cup extra virgin olive oil

1 teaspoon vanilla extract

3 tablespoons of fresh squeezed orange juice

1 tablespoon orange zest

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

Confectioners' sugar for dusting

Parchment paper cupcake liners

Edible flowers and extra orange zest for garnishing (optional)

1 1/4 cups all-purpose flour, plus more for the pan



DIRECTIONS

1. Preheat the oven to 350 degrees, and fill a cupcake pan with parchment liners.
2. Mix the sugar and eggs in together until well combined, and then add in the lemon and extra virgin olive oils, vanilla, orange juice, and orange zest into the mixture until well combined.
3. Sift together the flour, baking powder, baking soda and salt in another bowl, then slowly add in the dry ingredients to the wet mixture on low until fully incorporated.
4. Once completely combined, spoon the cake mixture into each cupcake liner about 2/3 of the way full, and bake for 20-25 minutes until the cupcakes have fully risen and are golden brown.
5. Remove from the oven and let cool, then use a sifter to sprinkle confectioner's sugar across the tops of each, and add a few orange zest sprinkles and edible flowers for garnishing.

TOASTED MARSHMALLOW ICE CREAM SHOT

The appeal and taste of being out by a campfire inside your own home! [Click here to view entire blog post!](#)

YIELD
16 Shots

PREP TIME
10 Minutes

COOK TIME
5 Minutes

TOTAL TIME
15 Minutes

INGREDIENTS

Toasted Marshmallow Ice Cream

8 Egg Yolks

4 Cups (1 Qt) Half and Half

1 Cup Sugar

Pinch salt

1 Teaspoon Vanilla

16 oz bag Mini Marshmallows

Toasted Marshmallow Shots

16 oz of light rum

Marshmallows (for garnishing)

Culinary torch (for garnishing)

Striped straws

(CONTINUED ON NEXT PAGE)



DIRECTIONS

1. Line a baking sheet with parchment paper or nonstick foil. Evenly spread entire bag of marshmallows on a baking sheet.
2. Set oven to Broil. Keep an eye on the marshmallows and rotate them as they brown. Allow them to brown as much as you like then, remove from oven and set aside.
3. Begin heating half & half and sugar in 8 qt pot, stirring occasionally.
4. Separate the eggs and beat yolks slightly, then add to sugar and half and half.
5. Heat mixture to 170 degrees or until custards coats back of spoon, then remove from heat and stir in 3/4 pan of browned marshmallows.
6. Continue stirring until marshmallows mostly melted.
7. Stir in vanilla and salt then place in fridge until cool. Once cool, freeze in ice cream freezer according to manufacturer's instructions.
8. Before removing from ice cream freezer, add reserved toasted marshmallows and allow to mix with ice cream. If not eaten immediately, place in Tupperware container, then freezer until ready to eat. Will keep in freezer for up to 2 months.
9. Combine your homemade toasted marshmallow ice cream with the light rum and blend until smooth. Pour into shot glasses and top with marshmallows and toast the tops with a culinary torch.
10. Serve with a cute striped straw and you're all set!

FUNFETTI DESSERT CHIPS

This funfetti dessert chips recipe will definitely be all the rage when it comes to curing a quick sweet tooth after a day in the sun. [Click here to view entire blog post!](#)

YIELD	PREP TIME	COOK TIME	TOTAL TIME
Frosting for 1 bag of chips	20 Minutes	-	20 Minutes

INGREDIENTS

Any brand of sea salt chips

White chocolate for melting

3/4 cup Funfetti cake mix

Sprinkles

Gel food coloring (optional if you want to add a little umph to you chips!)

Waffle cones (optional only if you want to serve them in the edible cups!)

DIRECTIONS

1. Melt the white chocolate and add in the cake mix and stir well.
2. Dip the chips in to the chocolate (or drizzle the chocolate over them if you want to be super quick about it!)
3. Add the sprinkles on top of the chocolate, and let them dry on wax paper.
4. For the cones, I just use the same chocolate and cake mixture to dip the cones in and topped with sprinkles too!

SPICY PALOMA

Before you non-spicy lovers go running, you can always skip the spicy portion for regular simple syrup to make a traditional Paloma, and it's as simple as mixing three ingredients together! [Click here to view entire blog post!](#)

YIELD	PREP TIME	COOK TIME	TOTAL TIME
1 Cocktail	5 Minutes	-	5 Minutes

INGREDIENTS

Jalapeño Simple Syrup

- 3 jalapeño peppers
- 1 cup sugar
- 1 cup water

Paloma

- 1 oz. of tequila
- 3 oz. of fresh grapefruit juice, strained
- 1 oz. of jalapeño simple syrup
- 1 lime (you'll only need a squeeze!)
- Splash of grapefruit soda water (we used La Croix but you can also use regular soda water)
- 1 jalapeño slice and sugar and sea salt mixture for garnishing

(CONTINUED ON NEXT PAGE)





DIRECTIONS

Jalapeño Simple Syrup

1. Prep the jalapeños by removing the stems, slicing into rounds, and then removing the seeds and membrane. You can leave the seeds and membrane intact if you're wanting it extra spicy, though!
2. Bring the water to a boil and add in the sugar by continuously mixing until it's fully dissolved. Add the jalapeño to the sugar water and let it come to a boil again, then let it simmer for 10 minutes.
3. Remove the mixture from heat and let it cool completely until it's back to room temperature and strain/remove the jalapeños from the simple syrup. Once it cool, it's ready for mixing cocktails!

Paloma

1. If you're dressing up your rim, run a lime wedge across the top of your glass and dip it into the sugar and sea salt mixture before assembling your cocktail.
2. Combine the tequila, grapefruit juices, spicy simple syrup, and squeeze of lime juice over ice in a cocktail glass, shake, and then strain and pour over ice into your dress glass.
3. If you want an extra spicy version, you can top with a jalapeño slice with the membrane still intact, or remove the seeds and membrane for a mild (and cute!) Garnish on top.



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