



## Arnold Palmer Fizzy Bombs

### INGREDIENTS

#### COCKTAIL BOMB

½ cup ultrafine pure cane sugar

½ cup Hy-Vee powdered sugar

2 tsp Hy-Vee baking soda

1 ½ tsp Hy-Vee sweet tea liquid water enhancer

½ tsp Hy-Vee lemonade liquid water enhancer

#### FIZZY ARNOLD PALMER

6 oz lemon sparkling water

Lemon slices, for garnish

### PREPARATION

- 1** To Make Cocktail Bombs: Combine ultrafine sugar, powdered sugar, and baking soda in a small bowl. Place  $\frac{2}{3}$  cup mixture into a bowl; mix in sweet tea liquid water enhancer. In remaining  $\frac{1}{3}$  cup mixture, stir in lemonade water enhancer. Both mixtures should resemble wet sand.
- 2** Press mixture alternatively into 2 (1 teaspoon) rounded measuring spoons, leaving some excess at top of spoons. Invert one spoon on top of the other. Press spoons together and shake lightly.
- 3** Remove one spoon and invert bomb into hand. Remove remaining spoon and place bomb on a rimmed tray. Repeat with remaining mixture. Let dry 4 hours before serving. Store covered at room temperature for up to 2 days.
- 4** To Make 1 Cocktail: Combine lemon sparkling water to a 12-oz. glass. Add 1 dried bomb; stir to mix well. Add crushed ice to glass. Repeat to make remaining 9 drinks. If desired, garnish with lemon slices.