



Blackberry Lavender Champagne Cocktail

All your guest will be raving about your New Year's bash for the year to come thanks to this Blackberry Lavender Champagne Cocktail. With fizz and a lavender garnish, this brunch cocktail recipe is a straight-up classic champagne cocktail. Add a lemon peel for a lemon twist to this classy drink.

This champagne cocktail is one that we love to serve at New Years, but logistically unless you keep lavender growing inside or you live in a very mild climate this is harder as it's almost impossible to source fresh lavender stems in the winter. But you can always find good quality dried lavender flowers and that could be easily substituted for fresh lavender, and frozen berries are an easy substitute when the store bought blackberries turn more sour than sweet in deep winter.

We suggest prepping the glasses ahead of time before the party with the blackberry lavender sauce at the bottom of the champagne cocktails. When you are ready to serve top with champagne and add the paper straws.

Enjoy. Happy New Year!