

THE ULTIMATE

# Harry Potter

MOVIE MARATHON GUIDE

I SOLEMNLY SWEAR THAT I AM UP TO NO GOOD








## CALLING ALL WITCHES, WIZARDS, AND MUGGLES ALIKE!

Are you ready to embark on an enchanting journey through the spellbinding universe of Harry Potter? Whether you're a die-hard fan or a casual viewer, the Harry Potter movie marathon is a quintessential experience that allows you to relive the magic, camaraderie, and wonder of J.K. Rowling's beloved wizarding world.

From the Great Hall feasts to the Quidditch matches and heartwarming friendships, this guide is your ticket to hosting the ultimate Harry Potter movie marathon party that will leave your family, or your guests, spellbound!



# HARRY POTTER MOVIES IN CHRONOLOGICAL ORDER

## **Harry Potter and the Sorcerer's Stone (2001)**

Harry discovers he's a wizard on his 11th birthday and begins attending Hogwarts School of Witchcraft and Wizardry. Along with his new friends Ron and Hermione, he uncovers the mystery of the Sorcerer's Stone and faces the dark wizard, Voldemort.

## **Harry Potter and the Chamber of Secrets (2002)**

In his second year at Hogwarts, Harry encounters strange happenings, including attacks by a mysterious creature. He delves into the secrets of the Chamber of Secrets to uncover the truth behind these events.

## **Harry Potter and the Prisoner of Azkaban (2004)**

Harry's third year at Hogwarts introduces him to Sirius Black, a prisoner who has escaped from Azkaban. As he learns about his past and the truth about his parents' death, he faces the Dementors and a fearsome creature known as a Werewolf.

## **Harry Potter and the Goblet of Fire (2005)**

The Triwizard Tournament arrives at Hogwarts, but when Harry's name is unexpectedly drawn, he must navigate deadly challenges. The return of Voldemort's followers, the Death Eaters, foreshadows a darker future.

## **Harry Potter and the Order of the Phoenix (2007)**

As Voldemort's influence grows, Harry and his friends form "Dumbledore's Army" to learn defensive magic. They face bureaucratic resistance at Hogwarts while uncovering a deep connection between Harry and Voldemort.

## **Harry Potter and the Half-Blood Prince (2009)**

Harry returns for his sixth year at Hogwarts and learns more about Voldemort's past through memories shared by Professor Dumbledore. As darkness looms, the Death Eaters rise, and tragedy strikes close to home.

## **Harry Potter and the Deathly Hallows – Part 1 (2010)**

The wizarding world is now under the control of Voldemort. Harry, Ron, and Hermione embark on a dangerous mission to destroy the Horcruxes, objects that hold parts of Voldemort's soul, while evading Death Eaters.

## **Harry Potter and the Deathly Hallows – Part 2 (2011)**

The epic conclusion sees Harry and his friends return to Hogwarts for a final battle against Voldemort and his forces. Secrets are revealed, sacrifices are made, and the fate of the wizarding world hangs in the balance.





# 4 WEEK WATCHING SCHEDULE

## Week 1:

Friday: Harry Potter and the Sorcerer's Stone

Saturday: Harry Potter and the Chamber of Secrets

## Week 2:

Friday: Harry Potter and the Prisoner of Azkaban

Saturday: Harry Potter and the Goblet of Fire

## Week 3:

Friday: Harry Potter and the Order of the Phoenix

Saturday: Harry Potter and the Half-Blood Prince

HOGWARTS EXPRESS

## Week 4:

Friday: Harry Potter and the Deathly Hallows – Part 1

Saturday: Harry Potter and the Deathly Hallows – Part 2

This schedule will allow you to enjoy the entire Harry Potter movie series over the course of four weekends, so you could choose your Harry Potter month and get started! You could also watch one movie a day, or just sit and watch them all in a row.. a true marathon!



# DECORATIONS

Step into a world of magic and wonder as we embark on a journey through the enchanting realm of Harry Potter decorations. Whether you're a die-hard fan of the series or simply captivated by the allure of wizardry, these decorations have the power to transform your living space into a realm straight out of the wizarding world.

**House Banners:** Hang banners representing Gryffindor, Slytherin, Ravenclaw, and Hufflepuff.

**Floating Candles:** Create the Great Hall ambiance with floating candles suspended from the ceiling using fishing line and LED tea lights.

**Platform 9 $\frac{3}{4}$  Entrance:** Set up a makeshift platform with a trolley halfway through the wall, making it look like guests are heading to Hogwarts.

**Wizarding World Signage:** Design signs that point to Diagon Alley, Hogsmeade, Forbidden Forest, and other iconic locations.

**Potion Bottles and Jars:** Arrange glass bottles and jars filled with colorful liquids, herbs, and labels like "Polyjuice Potion" or "Felix Felicis."

**Triwizard Tournament Flags:** Hang flags with the Triwizard Tournament emblem and house banners to represent the magical competition.

**Floating Keys:** Recreate the flying keys obstacle from Sorcerer's Stone using metallic keys hung from clear threads.

**House Points Scoreboard:** Create a scoreboard displaying house points earned throughout the party.

**Honeydukes Candy Display:** Arrange a variety of colorful candies in glass jars labeled as Honeydukes sweets.

**Hogwarts Express Backdrop:** Set up a backdrop with the Hogwarts Express train to mimic Platform 9 $\frac{3}{4}$ .

**Wizard Hat Chair Covers:** Place wizard hat covers on the backs of chairs for a whimsical touch.

**Floating Dementors:** Hang floating dementor silhouettes for a spooky effect, perhaps near a Dementor's Kiss photo booth.

**House Ghost Portraits:** Print and frame portraits of Nearly Headless Nick, the Grey Lady, the Fat Friar, and the Bloody Baron.

**Harry Potter Books Stack:** Arrange a stack of Harry Potter books tied with a Hogwarts house-colored ribbon.

**House Tapestries:** Hang large tapestries featuring the crests and animals of each house.



# APPETIZERS

Just like the enchanting world created by J.K. Rowling, these appetizers are perfect for elevating your movie marathon experience. Whether you're diving into a Harry Potter binge or just looking to add a touch of magic to your gathering, these delicious treats will take your taste buds on a spellbinding journey. Enjoy a touch of wizarding wonder with every bite as you immerse yourself in your favorite films!

**Butterbeer Popcorn:** Popcorn coated in a buttery and slightly sweet glaze reminiscent of the famous wizarding drink.

**Bertie Bott's Every Flavor Beans:** Create a mix of sweet and savory jelly beans, challenging guests to try different flavors.

**Golden Snitch Cheese Balls:** Cheese balls rolled in gold edible glitter, resembling the elusive Snitch.

**Hufflepuff Mini Quiches:** Mini quiches filled with a variety of ingredients to represent the diligent Hufflepuff house.

**Slytherin Snake Rolls:** Pastry rolls filled with spinach and feta, coiled to resemble the Slytherin serpent.

**Ravenclaw Blue Cheese Crostini:** Crostini topped with blue cheese, honey, and toasted walnuts, reflecting Ravenclaw's colors.

**Gryffindor Bruschetta:** Bruschetta with tomato, mozzarella, and basil, paying homage to Gryffindor's boldness.

**Polyjuice Potion Dip:** A colorful dip with layers of different flavors, symbolizing the unpredictable Polyjuice Potion.

**Sorting Hat Stuffed Mushrooms:** Stuffed mushrooms with various fillings to sort guests into their own "houses."

**Honeydukes Candy Skewers:** Skewers featuring a variety of colorful candies reminiscent of Honeydukes sweet shop.

**Felix Felicis Fruit Platter:** A platter of assorted fruits, representing the good luck potion.

**Basilisk Breadsticks:** Twisted breadsticks, perhaps with a hint of garlic or herbs, shaped to look like the serpent from the Chamber of Secrets.

**Mandrake Root Veggie Platter:** Carrots or parsnips arranged with a dip, shaped to resemble the infamous Mandrake roots.

**Cauldron Dip:** A bubbling cauldron of dip, like spinach and artichoke or buffalo chicken, served in a bread bowl. Use mini breadsticks as "wands" for dipping.

**The Leaky Cauldron Pub Mix:** A homemade snack mix of pretzels, nuts, crackers, and popcorn, seasoned with your favorite spices, served in a cauldron-style bowl for a pub-like experience.



# MAIN COURSE

From hearty feasts worthy of a Hogwarts banquet to elegantly crafted dishes that pay tribute to cherished characters and settings, these recipes are designed to enchant your movie marathon. Whether you're hosting a themed dinner, a family gathering, or just looking to add a sprinkle of wizardry to your meals, these creations will bring a touch of magic to your table.

**Great Hall Feast Buffet:** Set up a buffet with a variety of dishes reminiscent of the lavish feasts in the Great Hall, such as roasted meats, vegetables, and hearty stews.

**Molly Weasley's Shepherd's Pie:** A comforting shepherd's pie topped with creamy mashed potatoes, just like Mrs. Weasley would make.

**Triwizard Tournament Tacos:** Offer a taco bar with various fillings and toppings, symbolizing the international nature of the tournament.

**Chamber of Secrets Basilisk Pasta:** Create a pasta dish with spinach linguine, representing the serpent from the Chamber of Secrets

**Bangers and Mash:** Serve traditional British sausages with creamy mashed potatoes and onion gravy.

**Muggle Meat Pie:** A hearty meat pie filled with ground meat and vegetables, a favorite among muggles.

**Gillyweed Greens Salad:** Offer a fresh salad with a variety of greens, herbs, and edible flowers, inspired by gillyweed.

**Dragon Meat Skewers:** Skewers of marinated chicken or beef, named after the fearsome dragons in the Triwizard Tournament.

**Honeydukes Ham Sandwiches:** Serve a selection of ham sandwiches inspired by the sweets sold at Honeydukes.

**Nagini's Coiled Pasta:** Create a pasta dish with spiraled noodles and a flavorful sauce, representing Nagini the snake.

**The Leaky Cauldron's Fish and Chips:** A classic British dish featuring battered fish and crispy potato chips.

**3 Broomsticks Rotisserie Chicken:** Rotisserie chicken served with roasted vegetables and gravy, just like in Hogsmeade.

**Hogwarts House Burgers:** Customize burgers with toppings that match the colors and themes of each Hogwarts house

**Forbidden Forest Pizza:** Serve a variety of pizza flavors named after creatures and elements from the Forbidden Forest.

# DESSERT



Much like the bewitching spells and fantastical creatures of the wizarding world, these delectable treats are designed to captivate your taste buds and transport you to a realm where sugar and sorcery collide. Prepare to satisfy your sweet tooth and awaken your inner wizard in the most delicious way possible.

**Butterbeer Cupcakes:** Cupcakes with a butterbeer-flavored frosting and caramel drizzle.

**Bertie Bott's Every Flavor Bean Cookies:** Sugar cookies with colorful icing, imitating the unpredictable bean flavors.

**Sorting Hat Cookies:** Sugar cookies shaped like the Sorting Hat, decorated with house colors.

**Golden Snitch Cake Pops:** Cake pops decorated as golden snitches, complete with wings.

**Honeydukes Candy Buffet:** Set up a candy bar with a variety of wizarding sweets like Chocolate Frogs and Jelly Slugs.

**Polyjuice Potion Pudding Parfaits:** Layered chocolate and vanilla pudding cups with whimsical decorations.

**Treacle Tart:** Serve this traditional British dessert often mentioned in the books.

**Chocolate Frogs:** Create chocolate frog-shaped chocolates with collectible wizard cards.

**Deathly Hallows Chocolate Truffles:** Dark chocolate truffles shaped like the Deathly Hallows symbol.

**Pumpkin Pasties:** Sweet pastries filled with pumpkin and spices for a delightful treat.

**Cauldron Cakes:** Cupcakes or mini cakes shaped like cauldrons, frosted and decorated creatively.

**Nimbus 2000 Pretzel Broomsticks:** Mini pretzel sticks with a chocolate "broom" end to resemble Nimbus 2000s.

**Chocolate Wands:** Create chocolate bars shaped like wizarding wands with different flavors.

**Mandrake Cupcakes:** Cupcakes with edible fondant mandrake decorations "pulled" from chocolate "soil."

**Fluffy's Marshmallow Treats:** Rice cereal treats shaped like Fluffy, Hagrid's three-headed dog.

**Lemon Sherbet Lemons:** Tangy lemon candies reminiscent of Dumbledore's favorite sherbet lemons.



# DRINKS



Step into a world where potions aren't just for wizards, and beverages are brimming with enchantment. Get ready to raise your glass, channel your inner wizard, and sip on the essence of Harry Potter's magical universe. **These ideas are meant to spark your imagination while you create potions of your own.**

**Butterbeer:** A creamy and frothy butterscotch-flavored drink, enjoyed by wizards and muggles alike.

**Pumpkin Juice:** A sweet and tangy pumpkin-flavored drink, perfect for fall gatherings.

**Polyjuice Potion Punch:** A colorful and fizzy punch with layers of different fruit juices and flavors.

**Goblet of Fire Fruit Punch:** A vibrant red fruit punch served in goblet-like cups.

**Veritaserum Elixir:** A clear and sparkling drink served in vials for a touch of magic.

**Floean Fortescue's Ice Cream Floats:**

Create ice cream floats using different flavored sodas and ice cream.

**Felix Felicis Fizz:** A sparkling lemon-lime drink named after the luck-enhancing potion.

**Gillywater:** Simple water infused with cucumber or lemon slices for a refreshing option.

**Potion of Tranquility:** A blend of chamomile tea, honey, and lemon juice for a soothing and calming option.

**Madam Rosmerta's Apple Cider:** Serve warm or chilled apple cider in honor of the Three Broomsticks.

**Mandrake Mocktail:** A blend of fruit juices and soda with a splash of grenadine for a vibrant color.

**Basilisk Bite:** A mixture of cranberry juice, orange juice, and sparkling water for a tangy twist.

**Honeydukes Sweet Tea:** Sweetened iced tea with a hint of lemon for a refreshing drink.

**Alohomora Lemonade:** Classic lemonade with a sprig of mint, making it both refreshing and visually appealing.

**Witch's Brew:** A mix of different fruit juices and a splash of grenadine, served in cauldron-like cups.

**Muggle Magic Elixir:** A blend of blueberry, raspberry, and blackberry juices, creating a magical hue.

**Bubbling Cauldron Cooler:** Combine lemon-lime soda and pineapple juice for a bubbly and tropical drink.



# ACTIVITIES

Embarking on a Harry Potter movie marathon isn't just about watching films; it's an immersive journey into a world of magic, friendship, and adventure. As you settle in for hours of wizarding wonder, why not enhance the experience with a touch of enchantment?

**Wizarding Trivia:** Test your knowledge with a trivia game featuring questions about the movies, characters, and spells.

**Magical Charades:** Act out scenes, spells, or characters from the movies for others to guess in a game of charades.

**House Sorting:** Use an online quiz or create your own Sorting Hat ceremony to sort your guests into Hogwarts houses.

**Spell Dueling:** Have fun with mock spell dueling using toy wands and creative “spells.”

**Potion Making:** Set up a potion-making station with colorful liquids and ingredients, allowing guests to create their own magical concoctions.

**Horcrux Hunt:** Create a scavenger hunt with hidden “Horcruxes” (small objects) for participants to find.

**Magical Crafting:** Provide supplies for guests to create wands, house scarves, or other magical crafts.

**Harry Potter Bingo:** Design bingo cards with scenes, quotes, or objects that might appear in the movies.

**Wizarding Costume Contest:** Encourage guests to dress up as their favorite characters and hold a costume contest.

**Character Impersonations:** Challenge guests to impersonate characters and hold a contest for the best impressions.

**Quidditch Challenges:** Organize mini-games or challenges inspired by Quidditch positions and rules.

**Pajama Party:** Encourage guests to come in their comfiest pajamas or robes for ultimate movie-watching comfort.

**Potter Pictionary:** Draw scenes or objects from the movies while others try to guess what they are.

**Fan Theory Discussion:** Engage in discussions about fan theories and hidden details from the books and movies.

**Guess the Quote:** Read out quotes from the movies and have guests guess which character said them.

**House Points Competition:** Award house points for participation, trivia answers, and other activities throughout the marathon.





# Mischief Managed

As the credits roll on the last film and the echoes of magical incantations fade away, you've reached the end of your extraordinary Harry Potter movie marathon. You've laughed, cried, and marveled at the adventures of Harry, Hermione, Ron, and a cast of characters that have become a part of your own story. This marathon wasn't just about movies; it was about stepping into a realm of wonder, friendship, and bravery.

But as you re-enter the Muggle world, remember that the magic doesn't have to end here. The lessons of courage, loyalty, and the power of love and friendship can continue to inspire your own journey. Whether you're brewing a cup of tea reminiscent of the Three Broomsticks, trying your hand at a bit of wandmaking, or simply carrying the memory of Hogwarts with you, the wizarding world is yours to revisit whenever you please.

So, until your next movie marathon or your next adventure into the pages of J.K. Rowling's enchanting tales, keep that Hogwarts spirit alive. After all, the magic lives on in you, waiting to be discovered whenever you need a touch of enchantment in your everyday life. Until then, remember: "Happiness can be found even in the darkest of times, if one only remembers to turn on the light."



# Butterbeer Popcorn

## Ingredients:

8 cups of popped popcorn  
1/2 cup of unsalted butter  
1/2 cup of brown sugar, packed  
1/4 cup of light corn syrup  
1/4 teaspoon of baking soda  
1/2 teaspoon of vanilla extract  
1 teaspoon of butter flavoring  
1/4 teaspoon of rum extract (optional)  
1/4 teaspoon of salt  
Butterscotch chips or drizzle (optional for extra sweetness)

## Instructions:

### Pop the Popcorn:

- Start by popping your popcorn and spreading it out on a large baking sheet lined with parchment paper.

### Make the Butterbeer Caramel:

- In a medium saucepan over medium heat, melt the butter.
- Add the brown sugar, corn syrup, and salt, stirring until the mixture comes to a gentle boil. Let it boil for 2-3 minutes without stirring.
- Remove the saucepan from heat and quickly stir in the baking soda, vanilla extract, butter flavoring, and rum extract (if using). The mixture will foam up a bit.

### Coat the Popcorn:

- Pour the warm Butterbeer caramel over the popped popcorn, gently tossing to ensure all the popcorn is evenly coated.

### Bake (Optional for Extra Crunch):

- For a crunchier texture, bake the coated popcorn in a preheated oven at 250°F (120°C) for about 30 minutes, stirring every 10 minutes.
- If you prefer a softer caramel popcorn, you can skip this step.

### Add Extra Magic:

- Once the popcorn has cooled slightly, you can drizzle melted butterscotch chips over the top or sprinkle them directly onto the popcorn.

### Serve and Enjoy:

- Let the popcorn cool completely before serving. Gather your wands, settle in for a Harry Potter movie marathon, and enjoy your Butterbeer popcorn!



# The Leaky Cauldron Pub Mix

## Ingredients:

- 2 cups pretzel sticks
- 1 cup mixed nuts (such as almonds, cashews, and peanuts)
- 1 cup cheese-flavored crackers
- 2 cups popped popcorn
- 2 tablespoons unsalted butter, melted
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon dried rosemary (optional)
- 1/4 teaspoon cayenne pepper (optional, for a bit of heat)
- 1/2 teaspoon sea salt (or to taste)
- 1/4 teaspoon black pepper (or to taste)

## Instructions:

### Preheat Oven:

- Preheat your oven to 300°F (150°C).

### Prepare the Mix:

- In a large mixing bowl, combine pretzel sticks, mixed nuts, cheese-flavored crackers, and popped popcorn.

### Make the Seasoning:

- In a small bowl, whisk together the melted butter, Worcestershire sauce, garlic powder, onion powder, smoked paprika, dried rosemary, cayenne pepper, sea salt, and black pepper until well combined.

### Coat the Mix:

- Pour the seasoning mixture over the snack mix in the large bowl. Toss gently until everything is evenly coated.

### Bake:

- Spread the seasoned mix in an even layer on a large baking sheet lined with parchment paper.
- Bake for 15-20 minutes, stirring halfway through, until the mix is crisp and fragrant.

### Cool and Serve:

- Allow the mix to cool completely before transferring it to a cauldron-style bowl or any serving dish of your choice.



# Molly Weasley's Shepherd's Pie

## Ingredients:

### For the Meat Filling:

1 lb (450 g) ground beef or lamb  
1 medium onion, finely chopped  
2 cloves garlic, minced  
1 cup carrots, diced  
1 cup peas (fresh or frozen)  
1 cup corn (fresh or frozen)  
1/4 cup tomato paste  
1 tablespoon Worcestershire sauce  
1 cup beef broth  
1 tablespoon all-purpose flour  
1 teaspoon dried thyme  
1 teaspoon dried rosemary  
Salt and black pepper to taste  
2 tablespoons vegetable oil for cooking

### For the Mashed Potatoes:

4 large russet potatoes, peeled and cubed  
1/2 cup milk  
4 tablespoons unsalted butter  
Salt and black pepper to taste

### Prepare the Mashed Potatoes:

- Place the cubed potatoes in a large pot and cover with cold water. Bring to a boil and cook until tender, about 15-20 minutes.
- Drain the potatoes and return them to the pot. Add the milk and butter, then mash until smooth and creamy. Season with salt and pepper to taste. Set aside.

## Instructions:

### Cook the Meat Filling:

- In a large skillet or saucepan, heat the vegetable oil over medium heat. Add the chopped onion and garlic, and cook until softened, about 3-4 minutes.
- Add the ground beef or lamb to the skillet. Cook until browned and cooked through, breaking up the meat with a spoon as it cooks.
- Stir in the diced carrots, and cook for another 5 minutes until the carrots begin to soften.
- Add the tomato paste and Worcestershire sauce, stirring well to combine.
- Sprinkle the flour over the meat mixture, and stir to incorporate. Cook for 1-2 minutes.
- Pour in the beef broth and add the thyme and rosemary. Stir well and let the mixture simmer for about 10 minutes, or until it thickens slightly. Season with salt and pepper to taste.
- Stir in the peas and corn, and cook for an additional 2-3 minutes.

### Assemble the Shepherd's Pie:

- Preheat your oven to 375°F (190°C).
- Transfer the meat filling to a baking dish, spreading it out evenly.
- Spoon the mashed potatoes over the meat filling, spreading them out with a spatula to cover the entire surface. Use a fork to create a textured pattern on top if desired.

### Bake:

- Bake in the preheated oven for 25-30 minutes, or until the top is golden brown and the filling is bubbling.

### Serve:

- Allow the Shepherd's Pie to cool for a few minutes before serving. Enjoy the comforting, hearty flavors of Molly Weasley's classic dish!





# Pumpkin Pasties

## Ingredients:

### For the Pastry:

2 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1 teaspoon granulated sugar  
1 cup cold unsalted butter, cut into small cubes  
1 large egg, beaten (for egg wash)  
2-4 tablespoons cold water

### For the Filling:

1 cup canned pumpkin puree (not pumpkin pie filling)  
1/2 cup brown sugar, packed  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 tablespoon all-purpose flour  
1 tablespoon unsalted butter, melted

## Instructions:

### Prepare the Pastry:

- In a large bowl, whisk together the flour, salt, and sugar.
- Cut in the cold butter using a pastry cutter or your fingers until the mixture resembles coarse crumbs.
- Gradually add cold water, one tablespoon at a time, until the dough begins to come together. Be careful not to overwork the dough.
- Form the dough into a disk, wrap in plastic wrap, and refrigerate for at least 30 minutes.

### Prepare the Filling:

- In a medium bowl, combine the pumpkin puree, brown sugar, cinnamon, nutmeg, ginger, cloves, and flour. Mix well until smooth.
- Stir in the melted butter until fully incorporated. Set aside.

### Assemble the Pasties:

- Preheat your oven to 375°F (190°C).
- On a lightly floured surface, roll out the chilled dough to about 1/8-inch thickness.
- Use a round cutter (about 4 inches in diameter) to cut out circles from the dough.
- Spoon a small amount of the pumpkin filling (about 1 tablespoon) onto one half of each dough circle, leaving a border around the edges.
- Fold the dough over to cover the filling, creating a half-moon shape. Press the edges together to seal, then crimp with a fork or your fingers to ensure they are well sealed.
- Brush the tops of the pasties with the beaten egg for a golden finish.

### Bake:

- Place the pasties on a baking sheet lined with parchment paper.
- Bake in the preheated oven for 20-25 minutes, or until the pasties are golden brown and the filling is set.

### Cool and Serve:

- Allow the pumpkin pasties to cool slightly before serving. They can be enjoyed warm or at room temperature.



# Butterbeer

## Ingredients:

### For the Butterbeer Base:

1 cup butterscotch syrup  
2 cups cream soda (chilled)  
1/2 cup heavy cream

### For the Whipped Cream Topping:

1/2 cup heavy cream  
2 tablespoons powdered sugar  
1/2 teaspoon vanilla extract

### Optional Garnish:

Extra butterscotch syrup  
A sprinkle of sea salt

## Instructions:

### Prepare the Butterbeer Base:

- In a large pitcher, combine the chilled cream soda and butterscotch syrup. Stir gently until well mixed.
- In a separate bowl, whip the 1/2 cup heavy cream until it forms soft peaks. Gently fold the whipped cream into the cream soda mixture. This will create a creamy and frothy texture.

### Prepare the Whipped Cream Topping:

- In a medium bowl, whip the 1/2 cup heavy cream, powdered sugar, and vanilla extract until stiff peaks form.
- Spoon or pipe the whipped cream on top of each Butterbeer serving.

### Assemble and Serve:

- Pour the Butterbeer base into glasses or mugs.
- Top each glass with a generous dollop of whipped cream.
- Drizzle a bit of butterscotch syrup over the whipped cream for extra sweetness, and optionally, sprinkle with a tiny bit of sea salt for a touch of contrast.

## Enjoy:

- Serve your Butterbeer immediately, and enjoy this magical, creamy treat whether you're watching a Harry Potter movie or simply indulging in a bit of wizarding whimsy!

