

Cotton Candy Blue Soda Is the Magical Party Drink Everyone Talks About

Chilled Sprite or lemon-lime soda



Cotton Candy Blue Soda

- Chilled Sprite
- Cotton candy syrup
- Fluffy cotton candy topping

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INGREDIENTS

Chilled Sprite or lemon-lime soda
Cotton candy syrup, blue or your favorite flavor
Fluffy cotton candy for topping
Ice cubes

DIRECTIONS

1. Fill a tall clear glass with ice cubes.
2. Pour a generous splash of cotton candy syrup over the ice to create a vibrant blue base.
3. Slowly pour chilled : Sprite or lemon-lime soda into the glass. Pouring gently helps keep the gradient effect more visible.
4. Top the drink with a fluffy cloud of cotton candy.
5. Serve immediately and watch the cotton candy lightly melt into the soda for that magical, bubbly finish.
6. Sip with a straw or stir lightly before drinking if desired.

SWAPS & NOTES

Sprite is a great choice because its lemon-lime flavor keeps the drink bright and refreshing, but any clear lemon-lime soda works well here.

If you want the strongest visual effect, use a vivid blue cotton candy syrup and serve the drink in a clear glass so the layered look really stands out.

You can also experiment with flavors depending on the event.

Blue raspberry, vanilla cotton candy, or berry-flavored syrups all work beautifully.

TIPS FOR SUCCESS

Cold soda holds its fizz better, and cold syrup helps keep the drink refreshing instead of overly sweet or flat.

This is one of those recipes where temperature really helps the final result.

Pour slowly to preserve the layered look.

If you dump the soda in too quickly, the syrup and soda will mix right away instead of giving you that eye-catching gradient.

