

Spiced Apple Cider

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Prep Time: 10 minutes

Cook Time: 1-2 hours of simmering

Ingredients:

- 2-3 cinnamon sticks
- 8 cups of apple cider
- 16 Whole cloves
- 8 Allspice berries
- 1-2 sliced oranges (slices should be approximately ¼ inch thick)
- 3 Tablespoons of honey
- Coffee filter or cheesecloth
- Large saucepan or Slow-cooker

Steps:

- 1) Pour cider in a large saucepan or slow-cooker. Either method should be on low heat.
- 2) Tie cloves, allspice, and cinnamon sticks in filter. Drop into cider-filled pan.
- 3) Plop orange slices into the cider mixture as well.
- 4) Add honey.
- 5) Allow flavors to simmer for 1-2 hours.
- 6) Ladle into mugs (for a nice indoor beverage) or a thermos (for a warming treat outdoors). Enjoy!

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