

Spiced Apple Cider

Prep Time: 5 Minutes

Cook Time: 20-30 Minutes

Servings: 4-6 People



Ingredients :

- 4 cups apple juice or cider
- 2 cinnamon sticks
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/2 orange, sliced (optional)
- 1 tablespoon brown sugar or maple syrup
- A few whole cloves (optional)

Warm up with this comforting spiced apple cider, infused with cinnamon, nutmeg, and cloves for a cozy, festive drink perfect for the whole family.

Procedure :

- **Combine Ingredients:** In a large saucepan or slow cooker, combine the apple juice or cider, cinnamon sticks, nutmeg, cloves, and optional orange slices.
- **Simmer:** Bring to a simmer over medium heat. If using a saucepan, reduce the heat to low and let it simmer for 10-15 minutes, allowing the spices to infuse. If using a slow cooker, set it on low and let it heat for 2-3 hours.
- **Sweeten:** Taste and adjust sweetness by adding brown sugar or maple syrup, if desired. Stir until dissolved.
- **Serve:** Once the cider is fragrant and flavorful, strain out the spices (if you used whole cloves or cinnamon sticks). Pour into mugs and serve warm.