

Mulled Apple Cider

SERVINGS: 12

PREPPING TIME: 10 MINS

COOKING TIME: 40 MINS

Ingredients

- 4 whole cinnamon sticks
- 1/8 tsp. ground cloves
- 8 whole allspice berries
- orange peel from 1 orange
- lemon peel from 1 lemon
- 1/2 cup maple syrup
- 6 cups apple cider or freshly squeezed apple juice
- apple slices and orange twists, to serve
- 1/2 cup dark rum, optional

Directions

1. In a medium saucepan, place the cinnamon sticks, ground cloves, allspice berries, orange peel, and lemon peel. Pour in the maple syrup and apple cider, then bring to almost a boil. Reduce the heat to low and simmer for 30 minutes. Remove from the heat and serve in mugs with apple slices and orange twists. Add a splash of rum for an adults-only version! Yum, yum, yum.