

Hot Cinnamon Apple Brandy Cider



Ingredients:

- ½ gallon fresh apple cider
- 1 cup apple brandy (Optional)
- ¼ cup brown sugar
- 1 tablespoon brown sugar
- ¼ cup honey
- 1 teaspoon ground cinnamon
- ¾ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cloves
- ½ teaspoon ground black pepper
- 1 pinch salt
- 10 thin strips orange zest
- 10 small cinnamon sticks

Directions:

1. Combine apple cider, apple brandy, ¼ cup plus 1 tablespoon brown sugar, honey, cinnamon, ginger, nutmeg, cloves, pepper, and salt in a pot over medium-high heat. Simmer until flavors combine, about 10 minutes.
2. Pour apple cider mixture into heat-proof mugs. Twist orange zest strips between your fingers to release the essential oils; drop 1 into each mug. Add 1 cinnamon stick to each mug.