

# MULLED SPICED APPLE CIDER







**SERVINGS**  
6 - 8



**TIME**  
35 min



**GF**



**NF**



**SF**

## MULLED SPICED APPLE CIDER

### INGREDIENTS

8 cups (2 L) apple cider or apple juice  
1 orange, thinly sliced  
6 cardamom pods, cracked  
4 cinnamon sticks  
3 whole cloves  
½ cup (50 g) fresh cranberries  
2 cm/1-inch piece ginger, thinly sliced

### DIRECTIONS

1. Place all ingredients in a large pot and bring to a boil over high heat.
2. Reduce heat to a simmer, partially cover and infuse for 30 minutes.
3. Serve warm.