
Mulled cider

Many people like to drink mulled cider in the winter.

What you need:

- pot
- stove
- 2 litres apple cider
- 1 orange, sliced
- 10 whole cloves
- 10 whole allspice berries
- 3 cinnamon sticks



This is a cup of mulled cider.

What you do:

1. Add orange slices, cloves, allspice berries and cinnamon sticks to the pot.
2. Pour the apple cider into the pot.
3. Mix everything. Turn stove on.
4. Heat on low until the cider simmers. Simmer for a few minutes.
5. Remove from the stove. Cool for a few minutes.
6. Pour into cups.

Did you know?

Apple cider is raw, unfiltered apple juice. It is tangier and browner than apple juice.

Adapted from Sensory Sun • Photo: Pexels/Olia Danilevich