

Spiked Hot Apple Cider with Not Just Caramel...For a Crowd!



SIZE

Serves: 4

PREPARATION

20 min

DIFFICULTY



Level 1



Level 2



Entertaining has never been so easy! Traditionally, Spiked Hot Apple Cider is usually simmered for about 2 hours before serving (which you can absolutely do if you happen to have the time!) OR you can just serve it as soon as it's hot and all ingredients are added if you're as impatient as we are.

The Not Just Caramel adds a salty sweet note that pairs well with the cider, cinnamon, and the most important ingredient..the rum!



Ingredients

- 1 gallon apple cider
- 3 cinnamon sticks, plus more to serve
- 1 jar Not Just Caramel, plus more to serve
- 1 ½ cup spiced rum, whiskey, or bourbon
- star anise pods, to serve (optional)

Process

1

To a dutch oven or stock pot, add the apple cider and cinnamon sticks and bring to a boil. Turn off the heat, add the Not Just Caramel and spirit of choice and stir until the caramel has melted.

2

Ladle into mugs and garnish with optional cinnamon sticks and star anise