

# Candy Apple Cider

## with Fresh Apple Slices

A sweet and fruity apple cider featuring Candy Apple tea, fresh apple slices, and a touch of caramel. This cider is a delightful treat.

**Prep Time:** 10 minutes

**Cook Time:** 15 minutes

4 C apple cider  
2 T Candy Apple tea  
1 apple, thinly sliced  
1/4 C caramel sauce

1/2 t ground cinnamon  
Whipped cream and apple slices for  
garnish

In a medium saucepan, heat the apple cider over medium heat until steaming. Add the Candy Apple tea and let steep for 5 minutes. Strain the tea leaves and return the cider to the saucepan. Stir in the caramel sauce and cinnamon. Add the apple slices and heat until the mixture is hot but not boiling, stirring constantly. Remove from heat and pour into mugs. Garnish with whipped cream and additional apple slices.