

Spiced Apple Chai Cider

A warm and spicy apple cider featuring Spiced Apple Chai tea and a blend of aromatic spices. This cider is perfect for a chilly day.

Prep Time: 10 minutes

Cook Time: 15 minutes

4 C apple cider
2 T Spiced Apple Chai tea
1 cinnamon stick
3 whole cloves
1 star anise

1/2 t ground ginger
1/4 t ground allspice
Whipped cream and cinnamon sticks for garnish

In a medium saucepan, heat the apple cider over medium heat until steaming. Add the Spiced Apple Chai tea, cinnamon stick, cloves, star anise, ginger, and allspice. Let steep for 5 minutes. Strain the tea and spices and return the cider to the saucepan. Heat until the mixture is hot but not boiling, stirring constantly. Remove from heat and pour into mugs. Garnish with whipped cream and cinnamon sticks.