

## Homemade Apple Pie Liquor

**1 gallon apple cider**  
**1/2 gallon apple juice**  
**7 cinnamon sticks**  
**1 liter Everclear**

Put the cider, juice, and [cinnamon](#) sticks into a large kettle. Bring to ALMOST a boil and then let cool some. Pour in the everclear.

Use in Moderation!



*Warms the Heart and Soul!!*

*Other Option*

*1 gallon of apple Juice*  
*1 gallon of apple cider*  
*3 cups of sugar*  
*6 cinnamon sticks*  
*One 750 ml bottle of Everclear*

This is my recipe but you can split the recipe in half to make one Gallon of Apple Pie

*Directions:*

*Mix everything but the Everclear in a large pot and cover with a lid, bring to a boil (heat until the sugar is dissolved, about 20 minutes). Let it cool and add the Everclear after removing the cinnamon sticks. Once the shots are chilled you can't really even taste the alcohol. It's also good served warm in cold weather*

*Number of servings: 192 shots*

***Please Drink Responsibly***