



[Stovetop Spiced Apple Cider Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 minutes

Cook time: 60 Minutes

Stovetop Spiced Apple Cider Ingredients:

- 64 oz Apple Juice
- ½ cup Dark Brown Sugar
- 1 TBSP Whole Cloves
- 2 Star Anise
- 3 Cinnamon Sticks
- ½ tsp Nutmeg
- ½ tsp Allspice
- 1 Orange or ½ tsp Dried Orange Peel

Cored Apple Mug Ingredients:

- 6 Extra Large Apples
- Juice of 2 Lemons
- 6 Cinnamon Sticks
- 18 Whole Cloves optional: star anise, orange or apple slices (for garnish)

Directions:

- In a large stockpot, add the apple juice and heat on medium for 7-8 minutes.
- Add the brown sugar and stir until dissolved.
- Thoroughly wash the outside of a large orange. Cut it into 4-5 slices (leave the skin on) and add to the apple juice, or use the dried orange peel instead.
- Add all of the spices to the apple juice and stir. If you own a cheesecloth, tie the spices up in it. If not, you will just strain before serving.
- Reduce heat to medium low and let simmer for at least 30 minutes to allow all of the flavors to blend (your house will smell heavenly, too!)

- Before serving, strain with a coffee filter or tea strainer.
 - To make the apple mugs (not required)
 - Using a sharp knife, cut off the top of each apple on a cutting board.
 - Outline your rim around each apple cup with a paring knife.
 - Scoop out the pulp with a melon baller leaving at least 1/4 of an inch between the inside and skin of the apple.
 - If your apple cup does not sit up evenly, slice a small sliver off of the bottom of the apple to even it out.
 - Squeeze lemon juice over each apple cup to prevent discoloration.
 - Pour your homemade apple cider into each cup and garnish with cinnamon sticks and whole cloves.
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- Makes 8 servings Stovetop Spiced Apple Cider