Crafting A Blissful Bungalow

~ Cultivating Creativity for Daily Living ~ ™

Spiked Apple Cider

Author: Cheyanne Holzworth **Preparation Time: 5 min**

Category: Cocktail **Servings: 2**

A note before you start:
The creator of this cocktail noted that it could be made with a variety of spirits: gin, vodka, bourbon and whiskey. She also suggests using an unfiltered or fresh cider for the richest apple flavor.

Ingredients:

4 oz gin (or liquor of choice - see a note before you start above)

4 oz apple cider

2 oz honey simple syrup (recipe below)

1 oz fresh lime juice

1-2 dashes of cinnamon (optional)

Honey Simple Syrup

1/4 cup honey

1/4 cup of HOT water

Garnish Choices

Apple slices

Cinnamon sticks

Sprigs of fresh thyme

Step 1: Make the honey syrup: Add HOT water to the honey and stir until it dissolves completely

Step 2: Put all the ingredients into a cocktail shaker filled with ice. Shake vigorously for 20 seconds.

Step 3: Divide the mixture between two glasses filled with ice and add a garnish of your choice.

Note: Consider topping off your cocktail with a little club soda for some effervescence.

Cheers!

Crafting A Blissful Bungalow, LLC
Jodi.Hoffmann@craftingablissfulbungalow.com