

Homemade Spiced Cider Recipes and Drinks from Common Sense Homesteading



<https://commonsensehome.com/spiced-apple-cider-drink-recipes/>

Homemade Spiced Apple Cider

Our Homemade Spiced Apple Cider recipe is your base recipe for the other cider drink recipes in this post. You can use store-bought apple cider if you like, but homemade cider is so easy to make that you won't want to buy cider again.

Ingredients

- 10 Apples: washed, cored and sliced.
A variety of different apples make the best flavor, but you can use all the same kind.
- ½ cup – 1 Cup Sugar (use ½ cup if you prefer it to be less sweet)
- 1 Tbsp. Cinnamon or 4 Cinnamon Sticks
- 1 Tbsp. Allspice
- 1 Tsp. Grated Lemon Zest

Directions

1. Add apples, sugar, lemon zest, and spices to a crock pot or a large cook pot.
2. Cover with filtered water almost to the brim.
3. Bring to boil for 30 minutes.
4. Cover and reduce to simmer for 2-3 hrs.
5. Let cool and strain in a sieve or fine mesh strainer.
6. Let sit one more hour (or overnight) and strain again.
7. Store in the refrigerator.

Yields ½ - 1 gallon

Tart Apple Cider Drink Recipe

This drink recipe is perfect for the holidays. The cranberry juice turns it this beautiful deep red that pairs well with holiday decor.

Ingredients

- 1/2 Cup Spiced Apple Cider
- 4 oz Cranberry Juice
- Fresh cranberries and orange slice, optional

Directions

1. Mix cider and cranberry juice in glass
2. Add ice or serve warm.
3. Garnish with cranberries and orange, if desired.

Yields 1 Serving

Spiced Pumpkin Cider Drink Recipe

As soon as fall is here (and sometimes before if summer has worn out its welcome) it is pumpkin everything with me! Pumpkin pie, pumpkin coffee, pumpkin pasta, and you guessed it... Pumpkin Cider.

Ingredients

- 8 oz Apple Cider
- 1/8 Tsp Pumpkin Spice
- 1 Tsp Pumpkin Puree
- Dash of nutmeg

Directions

1. Add apple cider, pumpkin spice, and pumpkin puree to a small sauce pan over low heat
2. Stir until warm and well blended.
3. Pour into mug and grate some fresh nutmeg over top.

Makes one serving.

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Apple Citrus Blend Cider Drink Recipe

I love this cider drink recipe with my breakfast. It also happens to be the one I serve on Christmas morning. With a blend of tart and sweet, it's perfect for all family members. This is the one recipe I enjoy cold, but it tastes equally delicious served warm.

Ingredients

- 1/2 Cup Apple Cider
- 4 oz Orange Juice
- Orange Slice
- Couple of Cloves

Directions

1. Add orange juice and apple cider into a glass- mix well
2. Garnish with orange slice and cloves

Yields 1 serving.

Fallen Apple Cider Drink Recipe

Entertain your guests with this spiked apple cider. It's sure to warm your belly and lift your spirits.

- 8 oz Apple Cider
- 1 oz Captain Morgan Rum
- Cinnamon & Sugar- mixed
- Apple Slices
- Lemon Juice
- Cinnamon Stick

Directions

1. Warm apple cider.
2. Add Captain Morgan Rum.
3. Slice apples and coat in lemon juice.
4. Place cinnamon and sugar on a small plate.
5. Wet rim of drinking glass with water or lemon.
6. Place wet rim in cinnamon and sugar to add a light coat to the rim.
7. Pour spiked cider into glass, being careful not to wet the sugared rim.
8. Add sliced apple to rim and place cinnamon stick in glass for garnish.

Yields 1 Serving

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