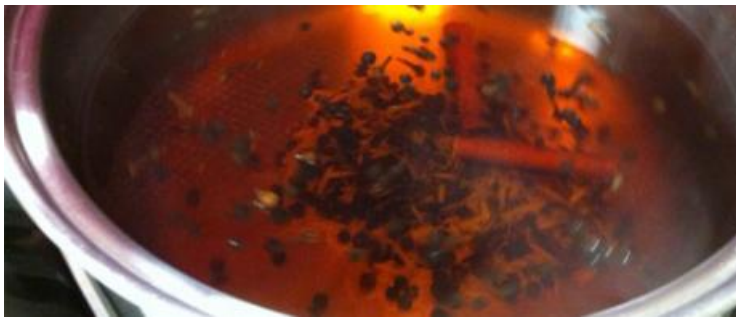


Spiced Apple Cider



Makes:

12 servings, approximately 1 cup (240 mL) each

Utensil:

5 Qt./4.7 L Multi-Purpose Oil Core

Rate ☆☆☆☆☆

Recipe:

Contributed By:

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Recipe Description:

Any occasion feels special when you bring out the spiced apple cider. Whether you're serving this at a party or as an afternoon treat for the kids, this will bring a warm smile to everyone's face.

2 tablespoons
black peppercorns
(18 g)
1 tablespoon
whole cloves
(6 g)
12 cups
apple juice, unsweetened
(2.8 L)
1 lemon, zest, use Cone #1

Directions:

1. Set electric roaster to 350°F/177°C and allow to warm.
2. Place cinnamon sticks, peppercorns and cloves in the bottom of electric roaster and cook for about 3 - 4 minutes, stirring occasionally, until fragrant.
3. Add apple juice and cover.
4. When Vapo-Valve™ clicks, adjust temperature to 180°F/82°C and let simmer for 10 minutes.
5. Remove lid and stir in the lemon zest.
6. Serve hot cider from electric roaster with a ladle.

[Nutritional Information per](#)

▼ [Serving](#)

Calories: 130

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 10mg
Total 33g
Carbs:
Dietary Fiber: 3g
Sugar: 27g
Protein: 0g
