

The Spices are really up to your own taste. Those are the ones I use....

Spiced Apple Punch

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What you need

- 1 Gallon Apple Juice (the 100% Fruit kind)
- 2 Oranges
- 1 Lemon
- Spices

Spices

Cinnamon Stick
Allspice
Clove
Vanilla Bean
Cardamom
Fennel Seeds
Star Anise

How to do it

Preparation: Get a big Pot, big enough to hold about 1 1/2 Gallons. You can even use your Crockpot or Slowcooker and a small pot to cook the Spice Mixture in.

1. Get all your Spices ready.
2. Slice the Oranges and Lemon in nice midsize chunks.
3. In the small Pot add about 3 to 4 Cups of the Apple Juice.
4. Pour the remaining Apple Juice in the big Pot, add the Lemon and Orange slices and slowly heat up over middle high heat.
5. Add all the Spices to your own taste into the small pot and let simmer for about 10 to 15min. If you don't particularly like one of the spices, just switch it out to your taste.
6. When it smells delicious enough, take a Strainer and add the Spice Mixture to the big Pot, sieving out the leftover spices.
7. Mix the whole thing and drink when it is nice and hot.

For extra Goodness, add some whipped cream on top and for the Grownups, add a Shot of Rum, Whiskey or Cachaca. Enjoy.

Recipe by

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