

CARAMEL APPLE CIDER

HANDS-ON 10 MIN TOTAL 1 HR, 40 MIN SERVES 8
SUBMITTED BY BETTY SOUP NEW RECIPE GO ONLINE TO RATE & REVIEW

- 8 cups apple cider
- 6 Tbsp. caramel ice cream topping
- 1 Tbsp. turbinado or Demerara sugar
- 1 tsp. kosher salt
- ⅛ tsp. apple pie spice
- 1½ cups spiced rum
- 8 cinnamon sticks

1. Stir together apple cider and 4 Tbsp. caramel ice cream topping in a 3½- or 4-qt. slow cooker until smooth. Cover and cook on Low 3 to 4 hours or on High 1½ to 2 hours.

2. Mix together sugar, salt, and apple pie spice in a small shallow bowl. Pour remaining 2 Tbsp. caramel topping into a small saucer.
3. Dip the rims of 8 mugs or heatproof glasses into caramel topping, evenly coating the rim; then dip into spice mixture. Ladle hot cider into mugs. Add 1½ oz. (3 Tbsp.) spiced rum to each mug and garnish with a cinnamon stick.

armagazine.com/caramel-apple-cider

PER CUP: 258 CAL; 0G FAT (0G SAT); 0G PRO; 39G CARB (0G FIBER, 33G SUGARS); 210MG SODIUM

Sharing with youngsters?

We made it easy to omit the alcohol so your kids can join in on the fun, too.

sugar & spice

Nothing says fall like biting into a crisp caramel apple or snuggling up with warm cider. This smooth sipper combines both for a cozy cocktail that's a little bit sweet, a little bit salty, and just spirited enough to perk you up on a chilly day. *By Ashley Flaws*



HEY, BARKEEP!
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PHOTO: BLAINE MOATS; FOOD STYLING: LAUREN KNOELKE; PROP STYLING: SUE MITCHELL

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