

SALTED CARAMEL APPLE CIDER



makes about 2 servings

INGREDIENTS

- 3 cups fresh-pressed, pasteurized apple juice, not from concentrate
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon freshly grated nutmeg
- $\frac{1}{2}$ teaspoon vanilla syrup
- Pinch of salt, to taste
- Caramel sauce
- Whipped cream
- Small pinch of ground cloves, for topping

DIRECTIONS

1. **Warm the cider.** Heat cider over medium-low until hot and fragrant.
2. **Add the salt and spices.** Remove the cider from the heat, then stir in a pinch of salt and spices.
3. **Prep the cup.** Drizzle caramel sauce around the inside of your serving cup, adding a little extra caramel to the bottom.
4. **Pour.** Pour the warm spiced cider into the caramel-lined cup.
5. **Finish.** Top with whipped cream, drizzle generously with caramel sauce, and finish with a light sprinkle of ground cloves.

@abiayres