

Spiced Apple Cider



Sirve:

12 servings, approximately 1 cup (240 mL) each

Pieza:

5 Qt./4.7 L Multi-Purpose Oil Core

Valora: ☆☆☆☆☆

Contribuido por:

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Descripción de la Receta:

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

Preparación :

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.

Información nutricional por ración

Calorías: 130
Grasa Total: 1g

Grasa	0g
Saturada:	
Colesterol:	0mg
Sodio:	10mg
Carbohidratos:	33g
Fibra	3g
Dietética:	
Azúcar:	27g
Proteína:	0g
