

## Caramel Apple Cider

Prep time: 10 minutes

Cook time: 5 hours

Yield: 8 cups

Serving size: 8

Calories per serving: 112

### Ingredients:

7 apples, pick your favorite

1 orange

3 cinnamon sticks

5 whole cloves

8 whole allspice

9 cups water

1/2 cup brown sugar

1/2 cup caramel ice cream topping

whipped topping



### Directions:

Wash and quarter apples. Place first 6 ingredients into a slow cooker, leaving the orange whole. Pour water into slow cooker. Cook on low for 3 hours. Mash with a potato masher, add brown sugar, and cook for 1-3 more hours. Strain to serve. Stir in 1 tablespoon caramel sauce into each cup. Top with whipped cream and cinnamon or caramel, or both!