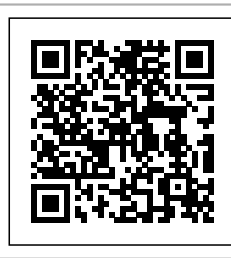


Apple Cider Floats



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Recipe by: Laura Vitale

Serves 4

Prep Time: 5 minutes

Cook Time: 15 minutes

Ingredients

For the Spiced Cider:

- 4 cups of Apple Cider
- 1 Cinnamon Stick
- 2 Cloves
- 1 2 piece of Orange Peel

For additional toppings:

- Caramel Sauce
- Vanilla Ice Cream
- Crushed Graham Crackers

1) In a saucepan, add the cider, cinnamon stick, cloves and orange peel, bring it to a simmer then keep it on low heat for about 15 minutes to steep the spices.

2) When ready to serve, add about 8oz of the cider in a mug then drop a scoop of ice cream right in, drizzle the top with a bit of caramel sauce and finish with a sprinkle of crushed graham crackers.

