

**SEASONAL BLENDS:
HOT SPICED APPLE JUICE**



MAKE THIS AGAIN!

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

A pinch of mixed spice, plus you need 2 broken cinnamon quills and ¼ tsp cloves

Discover more about the Spicery Larder at thespicery.com/larder

SEASONAL BLENDS

HOT SPICED APPLE JUICE

This lovely hot spiced apple juice makes a delicious non-alcoholic alternative to mulled wine over the festive season. The sweet-scented blend of cassia flakes, allspice, ginger and cloves also works brilliantly with pomegranate juice.

Prep 0 mins	Cook 10 mins
Heat 	Serves 4

500ml **apple juice** (good quality **cloudy apple juice** is best)

1 tbsp **sugar**

1 portion of **HOT SPICED APPLE BLEND**



Simmer the apple juice with the sugar, 500ml water and the **HOT SPICED APPLE BLEND** for 10 minutes or until piping hot and the sugar has dissolved



Strain into individual mugs to serve

(1 portion of **HOT SPICED APPLE BLEND** = 3 tbsp)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by $\frac{2}{3}$ or it will be too spicy!