





Hot Mulled Cider

(Serves 8)

Hot Mulled Cider is delicious served in mugs with additional cinnamon sticks and dried apple slices.

Ingredients

1.5 litres dry cider
2 long cinnamon sticks, quartered
4 whole star anise or cloves
2 tbsp Bonne Maman Sweet Orange Marmalade or Salted Caramel
French Brandy, optional

Method

1. Put all the ingredients, except the brandy in a large pan. Heat gently over a low heat for 20 mins; don't allow the liquid to boil as this will make the spices bitter and burn off the alcohol.
2. Pour the cider into mugs and add a splash of brandy, if using. Add some fresh or dried apple slices and cinnamon sticks.

Cooks Tip

Choose your favourite flavour. Cider combined with marmalade gives a cosy citrusy drink or try adding salted caramel for a warming toffee-flavoured mug.

For a non-alcoholic version, use a good pressed apple juice.