



Slow Cooker Mulled Cider

Prep: 5 minutes | Cook: 3 hours | Total: 3 hours 5 minutes

Yield: 6 servings | Serving Size: ½ cup after straining solids

Ingredients

4 cups (32 ounces) apple cider or apple juice

½ cup fresh or frozen cranberries

2 cinnamon sticks

2 whole star anise pods

1 medium orange, sliced into rounds

Directions

1. Add the apple cider or juice, cranberries cinnamon sticks, and star anise to the pot of a slow cooker.
2. Cook on low for 3 hours.
3. Add the orange slices.
4. Switch the slow cooker to the keep warm setting.
5. Serve warm, straining off the solids before serving if desired.

Recipe Notes

- Feel free to add or substitute other warm spices, such as sliced fresh ginger or whole cloves.
- This cider could also be served chilled, if desired.
- Store this cider in the refrigerator for up to 7 days.
- If you don't have whole spices, substitute 2 teaspoons ground cinnamon for the cinnamon sticks. Substitute 1 teaspoon ground star anise or ½ teaspoon Chinese five spice for the whole star anise. For best results, use a spice sachet or strain the cider through cheesecloth before serving.

**Nutrition Facts Per Serving: Calories: 80 | Total Fat: 0 g | Saturated Fat: 0 g
Sodium: 5 mg | Total Carbohydrate: 19.5 g | Dietary Fiber: 0 g | Protein: 0 g**

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