



## Caramel Apple Cider

By Dylan Sabuco

**Prep Time** 5 / **Cook Time** 10 / **Serves** 4 - 6

### Fun-Da-Mentals Kitchen Skills

**boil:** to cook a food in liquid heated to the point of gas bubbles and steam forming (boiling point is 212 F at sea level).

**measure:** to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

**pour:** to cause liquid, granules, or powder to stream from one container into another.

**simmer:** to cook a food gently, usually in a liquid, until softened.

### Equipment

- Large saucepan
- Dry measuring cups
- Measuring spoons
- Liquid measuring cup
- Wooden spoon

### Ingredients

Caramel Apple Cider

- 1/2 C brown sugar
- 3 C apple juice
- 1 tsp cinnamon or 1 cinnamon stick

### Food Allergen Substitutions

## Caramel Apple Cider

### Instructions

#### Caramel Apple Cider

##### combine + simmer

In a large saucepan, combine **1/2 cup brown sugar** and **1 teaspoon cinnamon**. Turn the heat to medium low and bring the sugar to a simmer. In 5 minutes or less the sugar will melt and become caramel.

##### reduce + boil

Reduce the heat to low and slowly pour in **3 cups of apple juice**. Stir gently to combine. Then, bring the mixture to a boil for 5 minutes. Turn the heat completely off and allow the mixture to cool before serving.