



## Spiced Apple Cider Cups

By Dylan Sabuco

**Prep Time** 5 / **Cook Time** 10 / **Serves** 6 - 12

### Fun-Da-Mentals Kitchen Skills

**combine:** to merge two or more ingredients into one mixture, like a batter of flour, eggs, and milk.

**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
- Measuring cups
- Measuring spoons
- Cups

### Ingredients

#### Spiced Apple Cider Cups

- 3 C apple juice
- 1 tsp ground cinnamon or 1 cinnamon stick
- 1 pinch black pepper
- 1 pinch ground ginger (or nutmeg/allspice)

### Food Allergen Substitutions

## Spiced Apple Cider Cups

### Instructions

#### Spiced Apple Cider Cups

##### measure + combine

Measure and combine **3 cups apple juice, 1 teaspoon cinnamon, 1 pinch of black pepper,** and **1 pinch of ground ginger** in a large saucepan over medium heat.

##### simmer + pour

Simmer the mixture of apple juice and spices for 10 minutes. Turn the heat off or reduce to very low before serving. Pour the cider into a mug and say "Cheers" with your family!