



## Warm Apple Pie Cocktail

Yields: 10 servings

Prep time: 5 min

Cook time: 15 min

### Ingredients:

- 6 cups of apple cider
- 2 cups of apple nectar
- 2 cans of ginger ale
- 4-6 cinnamon sticks
- 1 cup of Apple Pie Vodka or Apple Vodka
- 1 apple - thinly sliced
- Whipped cream to garnish

### Tools:

- [Chantal Enamel-on-Steel Covered Soup Pot \(4 Qt.\)](#)





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### PROCESS:

1. Thinly slice the apple.
2. Combine the apple cider, nectar, and ginger ale in the Soup Pot. If serving warm, heat over low heat.
3. Stir the drink mix frequently and let simmer to keep it warm while serving. If you are serving room temperature, omit this step. If you want to serve chilled, pour over ice.
4. Be sure not to put the apple slices into the pot while it is over heat. They will get mushy. Add in the vodka to make this an alcoholic drink. (You can leave it out or make a separate batch easily.)
5. Pour drinks, add apple slices, cinnamon sticks, and whip cream if desired.

**Enjoy!**