



SPICED APPLE CIDER

by Stephanie's Wellness

Yield: 8 cups **Preparation:** 10 min **Cook:** 8 hours **Total:** 8h 10m **30 days:** not approved

Ingredients

- 14 apples, chopped
- 3 cinnamon sticks
- 1 2" inch fresh ginger
- 2 tsp of cloves
- 8 cups of water
- 1 cup of brown sugar

Directions

- Place all ingredients, except for the brown sugar, on the slow cooker and cook for 8 hours or overnight.
- Now, take all the apples and cloves out and add the brown sugar, stir and cook for another hour.
- Serve warm if desired or chilled with a slice of apple and a cinnamon stick.