



# EASY BLACKBERRY & APPLE MULLED CIDER



SERVES:                  PREP TIME:                  COOK TIME:  
 6-8 |                  5M |                  1H

DAIRY FREE    GLUTEN FREE    VEGAN    VEGETARIAN

## INGREDIENTS:

- 1 Jar of Crofter's Organic Premium Seedless Blackberry Fruit Spread
- 8 Cups Organic Apple Cider
- 6 Cinnamon Sticks
- ½ Tsp Ground Cinnamon
- 2 Star Anise
- ½ Cup Fresh Blackberries
- Fresh Rosemary (Garnish)
- Fresh Blackberries (Garnish)

## DIRECTIONS:

1. In a large sauce pot over low-medium heat, combine all of the ingredients and gently stir with a wooden spoon. Note: Set aside a few fresh blackberries and the rosemary to use as garnish.
2. Bring the cider to a simmer, stirring often. Simmer for at least 1 hour. The longer you let your cider mixture simmer, the more flavorful it becomes.
3. Remove from heat and strain the cider mixture through a fine strainer. Discard and remove any chunks. Pour your Blackberry & Apple Mulled Cider into an old-fashioned glass and garnish with a sprig of fresh rosemary and fresh blackberries. Enjoy!