



Creamy Dreamy Iced Apple Cider

By Erin Fletter

Prep Time 5 / Cook Time / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

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

stir: to mix together two or more ingredients with a spoon or spatula, usually in a circle pattern, or figure eight, or in whatever direction you like!

Equipment

- Pitcher
- Measuring cups
- Measuring spoons
- Wooden spoon

Ingredients

Creamy Dreamy Iced Apple Cider

- 3 C apple juice, at room temperature
- 1 tsp cinnamon, pumpkin pie spice, or a combination
- 2 T honey, sugar, or maple syrup
- 1/2 tsp pure vanilla extract ******(for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)******
- 1/4 C heavy cream ******(for DAIRY ALLERGY sub dairy-free/nut-free heavy cream or milk)******
- 2 to 4 C ice

Food Allergen Substitutions

Creamy Dreamy Iced Apple Cider

Gluten/Wheat: Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Dairy: Substitute dairy-free/nut-free heavy cream or milk for heavy cream.

Instructions

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measure + stir

Measure **3 cups apple juice**, **1 teaspoon cinnamon**, **2 tablespoons honey**, **1/2 teaspoon vanilla extract**, **1/4 cup heavy cream**, and **2 to 4 cups ice** into a pitcher. Stir well and enjoy! If you heat the apple juice mixture up, it can also be served warm on cold days!