



## MULLED APPLE CIDER

Wrap your hands around a mug of spiced cider you'll want to sip on all season long. Start by adding apple cider, cinnamon sticks, cloves, allspice berries, star anise and fresh orange slices to a large pot. Heat it gently over medium-high until it's hot and steaming—just don't let it boil! Once it's warm and aromatic, turn the heat down and let it simmer for 40 minutes to bring out all that delicious spice. When it's ready, remove the oranges and skim off the spices. Ladle into glasses and finish with On Top® Soft Whip Pourable Topping. Keep it warm on the stove for refills—but be sure to ditch the oranges after simmering.

**Yield:** 1 quart

## INGREDIENTS

**RICH'S** On Top Soft Whip Pourable Topping Naturally Flavored Sweet Cream, 12 1.19-Lb Cartons (#09229)

- 32 oz Apple Cider
- 3 Cinnamon Sticks
- 1 tsp. Whole Cloves
- 1 tsp. Whole Allspice Berries
- 1 Whole Star Anise
- 1/2 Orange, sliced



## DIRECTIONS

- 1 Add the apple cider, cinnamon sticks, cloves, allspice berries, star anise and sliced oranges to a large pot
- 2 Heat the mixture over medium-high heat until hot and steaming, but do not boil. Once hot, lower the heat to medium-low and simmer for 40 minutes
- 3 Remove the orange slices and skim off the spices. Ladle into glasses and top with On Top® Soft Whip Pourable Topping. Serve warm
- 4 If you want to keep the remaining cider hot, leave it on the stove over low heat. Do not leave the oranges in the pot after the cider is done