

Haggen  
— KIDS —  
Cooking  
CLUB

**SERVES: 4**

**PREP TIME: 5 MIN**

**COOK TIME: 5 MIN**

**SKILL LEVEL:**



**REQUIRES USE OF:**



## SPICED APPLE CIDER

### INGREDIENTS:

- 1/2 cup heavy whipping cream
- 2 tablespoons brown sugar
- 4 cups apple cider
- 2 teaspoons vanilla extract
- 1/4 teaspoon apple pie spice  
(recipe on reverse side)
- 4 cinnamon sticks

### OPTIONAL TOPPINGS:

**AEROSOL WHIPPED TOPPING,  
CARAMEL SYRUP OR CINNAMON  
FOR SPRINKLING ON TOP**

### ITEMS TO GATHER:

- apron
- measuring spoons
- whisk
- measuring cups
- medium saucepan
- soup ladle
- 4 mugs



## GET COOKIN'!

### INSTRUCTIONS:

Place all your ingredients and cooking tools on the counter near your cooking area.

In a medium saucepan, combine heavy whipping cream and brown sugar. Place the saucepan on the stovetop on medium and stir together using a whisk until the mixture begins to boil.

Add the apple cider, vanilla and apple pie spice to the saucepan and whisk to combine. Cook on medium-high until mixture begins to simmer.

Remove from heat and carefully divide the mixture into four mugs using a soup ladle.

Top with aerosol whipped cream topping, caramel syrup drizzle, a sprinkle of cinnamon and garnish with a cinnamon stick each.

### ENJOY!

### APPLE PIE SPICE

Apple pie spice is a warming blend of spices that brings a comforting taste of fall to more than just apple pie. Use it in seasonal beverages, homemade apple sauce, oatmeal or even on the top of buttered toast or vanilla yogurt!

3 tablespoons cinnamon

3 teaspoons nutmeg

2 teaspoons allspice

Mix seasonings together in a small bowl and store in a small, airtight container.

