Thickened Spiced Apple Cider

Hot Cider is easy to make and will fill your house with a wonderful aroma!

Wash hands before beginning preparation. SANITIZE surfaces & equipment.

1. In a saucepan, add 4 cups (32 oz) of Apple Juice.
2. Add the appropriate amount of SimplyThick® EasyMix™, based upon desired consistency.
    1. ***Mildly Thick (Level 2) Consistency:*** 1-(48g) Nectar Packet OR 8 pump strokes.
    2. ***Moderately Thick (Level 3) Consistency:*** 1-(96g) Honey Packet OR 16 pump strokes
3. Stir for 30 seconds, until thickened.
4. Add 1 tsp ground cinnamon, 1/8 tsp nutmeg, and 1/8 tsp ground cloves to Thickened Apple Juice.
5. Cook over medium-low heat for 10 minutes, stirring occasionally. Do not bring to a boil.
6. Allow beverage to cool below 150 degrees before serving.
7. Ladle into mug and garnish with whipped cream and a dash of cinnamon, if desired. Enjoy!

*Whipped topping may need to be thickened to desired consistency. Please check with your SLP.