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Spiced Hot Cider

Prep Time: 5 mins

Cook Time: 5 mins

Total Time: 10 mins

Ingredients

- 4 cup(s) apple cider
- 1 piece(s) cinnamon sticks
- 5 piece(s) cloves, whole
- 1/2 cup(s) brandy, apple, (applejack)
- 2 tablespoon schnapps, cinnamon
- 6 piece(s) cinnamon sticks, for garnish

Preparation

1. Bring apple cider, cinnamon stick and cloves to a boil. Reduce heat and simmer for 5 minutes.
2. Add applejack and schnapps. Garnish with a cinnamon stick and serve hot.