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▶▶ May 2014 ◀◀

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Slow-Cooker Caramel-Apple Cider

64 Oz 100% apple juice
8 Oz caramel ice cream topping
3 Whole cinnamon sticks
10 Whole cloves
1 Orange {sliced into circles}

- 1) Place everything except orange slices into a 5 quart slow cooker and stir until well blended.
- 2) Add orange slices.
- 3) Turn slow cooker to low and let simmer for 1.5 hours, until nice and hot.
- 4) Serve hot or cold and garnish with whipped cream, cinnamon or a cinnamon stick.

