



Apple Cider Autumn Sangria

Makes: 6-8 servings

Prep Time: 5 minutes

Total Time: 3 hours & 5 minutes

Ingredients

- 2 cinnamon sticks, plus more for serving
- 2 medium apples, thinly sliced (I prefer Honeycrisp)
- 1 medium pear, thinly sliced
- 1 medium orange, thinly sliced
- 2/3 cup pomegranate seeds
- 1 (750 ml) bottle white wine (I suggest a Pinot Grigio)
- 2 cups apple cider
- 1/2 cup brandy
- 1/4 cup orange juice
- 2 tbsp lemon juice
- club soda and additional cinnamon sticks, for serving

Instructions

Place the cinnamon sticks and fruit into a large pitcher. Add wine, apple cider, brandy, orange juice, and lemon juice. Allow to sit in the refrigerator for 3 to 24 hours (6-8 hours is best).

Pour the sangria and fruit into glasses. Add a splash of club soda. Garnish with a cinnamon stick, if desired.

Recipe from Sally's Baking Addiction