



Makes: 1 cocktail

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes plus 30 minutes cooling time

Ingredients

Spiced Apple Cider (makes enough for 3 cocktails):

- 2 cups apple cider
- 1 cinnamon stick
- 1 2-inch piece of orange peel
- 1/2-inch ginger nub, peeled and sliced
- Tiny pinch of allspice

Apple Cider Margarita (1 cocktail):

- 2 ounces reposado tequila
- 1/2 ounce orange liqueur
- 1/2 ounce fresh lemon juice
- 2 ounce spiced apple cider
- 1/2 ounce pure maple syrup

Salted Cinnamon Sugar Rim (optional):

- 1 tbsp raw sugar
- 1 tsp flaky sea salt
- 1/2 tsp cinnamon

Instructions

Spiced Apple Cider:

Add all of the ingredients to a saucepan and bring to a simmer over medium-high heat. Once bubbling, cover and turn the heat down to low. Leave the cider for 15 minutes.

Then turn off the heat. Remove the cinnamon, orange peel, and ginger and pour into a heat-safe container. Chill before making a cocktail.

Apple Cider Margarita:

Combine all of the ingredients to make the cinnamon sugar mixture for the rim of the glass. Run an already-squeezed lemon half around the rim of a cocktail glass (one that was used to make the lemon juice). Dip the rim in the salted cinnamon sugar mixture.

Now add all of the cocktail ingredients to a shaker with ice. Shake for about 20 seconds and then strain into the rimmed cocktail glass filled with ice.

Garnish with an apple slice and enjoy!

Recipe from Butternut Bakery Blog

