

SLOW COOKER HOT SPICED APPLE CIDER

From: Elaine via Kitchen Treaty

Slow Cooker	Cook time: About 4 hours	
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Ingredients

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| <ul style="list-style-type: none">• 2 quarts apple cider• 6 cinnamon sticks (more for serving if desired) | <ul style="list-style-type: none">• 1 medium navel orange• Rum of choice (optional) |
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Directions

- Pour apple cider into a 2.5-quart or larger Crock Pot or other slow cooker. Add cinnamon sticks to cider.
- With a toothpick, poke holes all around the orange, about 1/2 inch to 1 inch apart. Carefully poke the cloves into the toothpick holes in the orange.
- Place orange into the cider in the slow cooker.
- Cook on low until hot and spiced through, about 4 hours. Ladle into mugs along with an ounce or so of rum if using. Place a cinnamon stick in each glass if desired and serve.