

Pumpkin Apple Cider



Ingredients

- FOR THE PUMPKIN SPICE SYRUP:
 - ½ cups Pumpkin Puree
 - ½ cups Sugar
 - ½ teaspoons Vanilla
 - 1-¼ cup Water
 - 1 teaspoon Cinnamon
 - ½ teaspoons All Spice
 - ½ teaspoons Ginger
- FOR THE HOT APPLE CIDER:
 - 3 Tablespoons Pumpkin Spice Syrup, Plus More To Drizzle On Top
 - 8 ounces, fluid Apple Cider, Or As Needed To Fill Your Mug
 - Whipped Coconut Cream, For Garnish

Preparation Instructions

To make the pumpkin spice syrup, combine everything (minus apple cider and whipped cream) in a pan and bring to a boil. Reduce heat to low, and let cook for about 15 minutes, stirring occasionally. You want the mixture to become thick and syrupy.

Store in the fridge until ready to use.

To make the hot apple cider, in a large mug heat 3 tablespoons of pumpkin spice syrup. Mix in hot apple cider. Top with whipped cream, and drizzle with additional syrup. Enjoy!

Recipe for Pumpkin Spice Syrup adapted from Savvy Eats, via Steph's Bite by Bite.