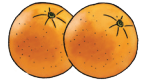


Spiced Cider Mix

Pack sweet-smelling spices for mulled apple cider into an edible gift!

Yield: 2 (8 oz) gift jars

Ingredients:



2 large oranges



1 small jar cinnamon sticks



3 Tbsp whole allspice



3 Tbsp whole cloves



½ cup dried cranberries

Tools:



baking sheet



parchment paper



vegetable peeler



resealable plastic bag



rolling pin



medium bowl



dry measuring cups



measuring spoons

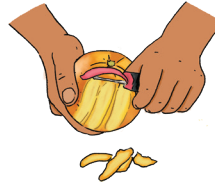


2 (8 oz) glass jars with lids

Steps:

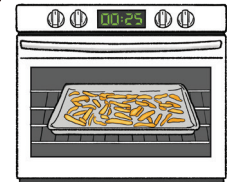
Before you begin: Preheat oven to 200°F. Line a baking sheet with parchment paper.

1



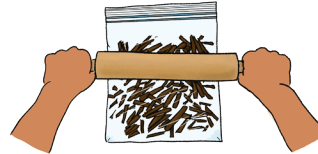
Use a vegetable peeler to peel long strips of orange peel.

2



Add orange peel to baking sheet. Bake 25-30 minutes, until dried and slightly curled.

3



Add cinnamon sticks to a bag. Use a rolling pin to crush into small pieces.

4



In a bowl, stir together cinnamon sticks, dried cranberries, allspice, cloves, and dried orange peel.

5



Fill two jars with spiced cider mix.

6



Attach gift note (included below).
GIFT AND SHARE!