



This soul warming cider is the best cure for a rainy cold day. The peach and Sparkling Apricot & Pink Peppercorn Fruit Spread add the perfect amount of sweetness and character to the apple foundation. Filled with bright, comforting warming spices, and extra pink peppercorns, this cider is delicious as is, or made into a hot toddy with the addition of amber rum or brandy.

For a spicy version, use the Peach and Pepper Spicy Pepper Spread in place of the Sparkling Apricot & Pink Peppercorn Fruit Spread.



Stone Fruit Spiced Cider

Serves 6 - Makes 1.5L

Ingredients:

- ½ cup Sparkling Apricot and Pink Peppercorn Fruit Spread
- 4 cups apple juice
- 2 cups peach juice
- 2 tsp pink peppercorns
- 5 star anise
- 2 cinnamon sticks
- 10 cardamom pods
- 10 whole allspice berries
- ½ cup amber rum or brandy (optional)

Directions:

- Place the Sparkling Apricot and Pink Peppercorn Fruit Spread in the bottom of a heavy bottomed pot, over medium heat. Stir to melt the spread, and once it is almost fully melted, add the juice and spices to the pot. Stir well to combine.
- Simmer 30 minutes, or transfer to a slow cooker to simmer and allow the flavours to develop.
- Serve warm, in mugs, with an optional shot of amber rum or brandy.
- Leftovers will store in an airtight container in the fridge for up to one week. Leaving the spices in the leftovers will make their flavour stronger the longer it rests.