

Spiked Apple Cider

Fall flavors and whiskey- the perfect cocktail recipe to warm up during season transitioning.

25 mins

TOTAL TIME

5 mins

PREP

1 cup

YIELD

Ingredients

1 cup apple juice

2 cinnamon sticks

2 star anise

10 whole cloves

1 tablespoon Golden Raw Honey

1 oz whiskey of choice

1 teaspoon lemon juice

Directions

1. Combine apple juice, cinnamon, star anise and cloves in a pot. Bring to a boil.
2. Remove from heat and cover with a lid. Allow spices to steep for 10-15 minutes.
3. Strain spices, then stir in Golden honey until dissolved.
4. Add whiskey and lemon juice. Stir to combine.
5. Add more Golden Honey according to taste.

Did you make this recipe?

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