

A decorative border of various apples and leaves surrounds the text. The apples are in different colors: pink, red, yellow, and green. Some have green leaves attached. The background is a light, neutral color.

SLOW COOKER APPLE CIDER

- 1 DOZEN APPLES, MIX DIFFERENT VARIETIES
- 2 LARGE ORANGES
- 1 LEMON
- 4 CINNAMON STICKS
- 3 TEASPOONS WHOLE CLOVES
- 2 TEASPOONS VANILLA EXTRACT
- ½ CUP BROWN SUGAR
- ½ CUP WHITE SUGAR

Wash your apples thoroughly, then slice them before adding to the slow cooker.

Peel and quarter the oranges and lemon. Drop the pieces into the slow cooker with the apple slices. Add cinnamon sticks and cloves.

Fill the cooker with water. Cover and cook on low all day or even overnight. Keep cooking until the apple slices are tender.

Mash the ingredients in the cooker and continue to cook another one to two hours.

Cover a large pot with cheesecloth and slowly pour the apple mixture in. Repeat the process several times as needed to catch any large pieces.

Strain one more time with a fine mesh strainer to eliminate smaller pieces. Repeat until the cider is smooth.

Add vanilla extract and sugars while the cider is warm. Stir.

Pour and enjoy hot or cold. Refrigerate or freeze leftover cider.