

# Spiced Caramel Apple Cider



Cinnabar

Shiny Penny

Gold Status

Crystalline

Merlot

Juicy Peach  
Pop onto the apples of  
your cheeks

Glazed  
accentuate cheekbones

Poppy Please Semi-Matte  
Lipstick, blot using Beauty  
Blotters Oil-Absorbing Tissues



## Spiced Caramel Apple Cider

McCormick Apple Pie Spice brings comforting warmth to this cider drink, balanced out by sweet caramel and vanilla. Garnish with whipped cream, extra caramel topping and apple pie spice. For a flavorful twist, substitute orange, maple or rum extract for vanilla.

4 cups apple cider

¼ cup caramel topping

1 teaspoon McCormick Apple Pie Spice

2 teaspoons McCormick Pure Vanilla Extract

Whipped Topping

Bring apple cider, caramel topping and apple pie spice to simmer in medium saucepan. Stir in vanilla.

Pour into serving cups. Serve topped with whipped cream, additional caramel topping and apple pie spice, if desired.