



Hot Apple Cider

Crock Pot:

Empty a 2L jug of Davison Apple Juice into your crockpot. Turn on Low. Add about 1 tbsp of mulling spice into a loose-leaf tea bag. Juice will be ready in 2-4 hours, depending on your crockpot.

Stove Top:

Empty a 2L jug of Davison Apple Juice into a pot, add spices and simmer gently. Stir often as the high natural sugar content can cause the juice to burn. Keep the juice on the heat for a minimum of 5 minutes so the spices have a chance to flavour the juice.