Mulled cider

American apple cider, the unfermented juice, simmered with whole allspice, cloves and cinnamon.

Makes
6 servings, each about ⅔ cup

Cooking time
20 minutes

Kind
Drinks

From
United States

Source
Apples in Appealing Ways (Home and Garden Bulletin No. 161), April 1969

Allergens
Check the label for
sulphites: apple cider

Suits vegetarians and vegans.

Worked out from the ingredients as written. Products differ, so read their labels. How allergens are worked out

Ingredients

- [ ] 1 quart apple cider
- [ ] 1 teaspoon whole allspice berries
- [ ] 1 teaspoon whole cloves
- [ ] 2 cinnamon sticks
- [ ] 6 thin slices of lemon (optional)
  In the source: “6 thin lemon slices, if desired”

You will need

- a saucepan with a lid

Method

1. Put the apple cider, whole allspice berries, whole cloves and cinnamon sticks in a saucepan. Cover and simmer for 20 minutes.
2. Take out the spices. Serve hot, with the thin slices of lemon if you are using them.

Notes

- For the source's mulled apple juice, use canned or fresh apple juice instead of the cider.[1]

The apples

The source names no apples: the drink starts from apple cider, or, in its variation, from canned or fresh apple juice.[1]

This recipe

It follows Apples in Appealing Ways (Home and Garden Bulletin No. 161). The source uses American measures (cups, spoons, pints and pounds); the metric amounts are this site's conversions. This site has no kitchen and has not cooked the recipe.

What was changed: The steps are the source's, in our words. The metric volume is our conversion of the source's quart.

How the recipes are chosen and converted

Sources

1. Apples in Appealing Ways (Home and Garden Bulletin No. 161) (https://www.gutenberg.org/ebooks/62284), Human Nutrition Research Division, Agricultural Research Service, United States Department of Agriculture; Project Gutenberg, April 1969.
2. What is the difference between apple juice, apple cider, and hard cider? (https://cce.cornell.edu/jefferson/what-difference-between-apple-juice-apple-cider-and-hard-cider), Cornell Cooperative Extension of Jefferson County, 28 September 2026.
3. Directions for Cookery, in its Various Branches (tenth edition) (https://www.gutenberg.org/ebooks/9624), Eliza Leslie; Project Gutenberg, 1840.

From The World of Apples, apple.io/recipes/mulled-cider/