

Crockpot Apple Cider

5 or 6 apple (I used red and green)

1 orange

2 cinnamon sticks

1/4 tsp. ground all spice

A few small cloves

8 cups of water

1- 1/2 to 3 cups of sugar (all to your likin' and how sweet you want it!)

Wash and cut apples. You can leave the seeds and everything because you strain it anyways after cooking.

Place apples in bottom of your crock pot. Add all the ingredients EXCEPT the sugar. Let cook on low for 6-8 hours. Watch your orange though! If it cracks take it out, it may make your apple cider taste bitter. It has never happened to me though.

Stir every once in awhile of you get the chance. About an hour before the cider is ready, mash your apples real well with a potato masher. Let cook one more hour.

Finally, strain the apple cider into a heat proof container and stir in sugar. Serve hot and add garnish of whipped topping or caramel if you wish!

Place leftovers in refrigerator.