

Fancy Caramel Apple Cider with Whipped Cream

INGREDIENTS:

8 cups apple juice (or apple cider)
3 short cinnamon sticks, or 1 long stick
3 TBSP cinnamon dolce syrup from Starbucks
1 orange, sliced
1 cup cranberries (optional)

TOPPING:

2 cups of whipped cream (recipe below)
caramel syrup (recipe below)

DIRECTIONS:

Mix together all ingredients into a pot on the stove (except toppings). Bring to a boil and then immediately back down to a simmer for 10 minutes. Ladle into cups and top with whipped cream and caramel syrup.

You can also make this in your crockpot. Toss it all in there for 30-60 minutes to heat up nicely. This is great for parties!!

Recipes for Toppings on the next page

 Helping of Happiness

Homemade Whipped Cream

INGREDIENTS:

1 1/2 cups of heavy cream

1 TBSP of sugar

1/2 tsp vanilla

DIRECTIONS:

Whip together until you have stiff peaks.

Caramel Syrup

INGREDIENTS:

1 1/2 cups sugar

3/4 cup milk

1/2 cup butter

3 TBSP corn syrup

1 tsp baking soda

1 tsp lemon juice

1/2 tsp vanilla

DIRECTIONS:

Combine milk and lemon juice. Let sit for 5 minutes while you get the other ingredients together.

Put sugar, milk mixture, butter, corn syrup and baking soda in a medium to large pot.

Bring to a boil on medium high heat, stirring constantly and cook for 8-10 minutes.

It will be super bubbly. Cook until it's a gorgeous golden brown, about 8 minutes.

Remove from heat, stir in vanilla extract.

 *Helping of Happiness*