

# Mulled Cider-Apple Orange Spice

*This recipe makes about 24 cups of cider or 4 cups of cider powder*



## Ingredients

- 1 gallon** apple cider
- 2 cups** cranberry juice
- 1 cup** orange juice
- 1** orange, sliced
- 5** cinnamon sticks
- ½ cup** fresh cranberries
- 5** star anise, or **1 tsp** extract
- 1 tbsp** whole cloves
- 1 tbsp** of whole allspice
- 1 ½ cup** spiced rum (optional)

**This recipe was contributed by John In Bibs**

## Directions:

1. Add all ingredients except the rum to your crock pot and cook on low for 6–8 hours.
2. Place a strainer over a large measuring cup or bowl.
3. Ladle the cider through the strainer and allow it to cool.
4. Pour 4 cups into a silicone-lined medium tray and freeze until solid. (Ensure it is fully frozen to prevent expansion issues in the freeze dryer.)
5. Powder to a fine consistency
6. Store in jars for short-term use or in mylar bags for long-term storage. DO NOT use oxygen absorbers in high-sugar powders. Sugar is naturally stable and does not need oxygen removal. Instead, oxygen absorbers can cause the powder to harden. Use desiccant packs (silica gel) to absorb moisture and prevent clumping.

## Rehydration:

Add ¼ cup of freeze-dried powder to 1 cup boiling water, stir and let sit for 2 minutes. Add ¾-1 oz of rum, if using. Enjoy

## Notes:

Add honey and freeze dried fruit to the drink for extra sweetness and a burst of flavor . You can freeze dry the sliced oranges, cranberries and cinnamon sticks if desired

## Nutritional Value Per ¼ cup powder or 1 cup pre-freeze-dried

Calories: 186 Protein: 0 g Fat: 0 g Carbohydrates: 35 g Sugar: 29 g Fiber: 1 g