

Caramel Apple Cider Punch

SERVES: 10-12 servings | PREP TIME: 10 minutes | COOK TIME: 1 hour (optional) | TOTAL TIME: 1 hour 10 minutes
(including chill time)

INGREDIENTS

- 1 gallon apple cider
- 4 cups caramel apple juice (or regular apple juice)
- 2 cups ginger ale (or lemon-lime soda)
- 1 cup whipped cream (for topping, optional)
- Caramel sauce (for drizzling)
- Apple slices (red and green)
- Cinnamon sticks (optional)
- Ice

DIRECTIONS

Step 1: In a large punch bowl, combine apple cider, caramel apple juice, and ginger ale. Stir gently.

Step 2: Chill in the refrigerator for at least 1 hour (optional, but enhances the flavor).

Step 3: Just before serving, add ice and apple slices.

Step 4: Top individual servings with whipped cream and drizzle with caramel sauce.

Step 5: Garnish with a cinnamon stick for an extra cozy touch.

Step 6: Serve in cups or mason jars and enjoy!

MABEL'S NOTES

This is one of my favorite drinks for fall! You can make it ahead of time and let the flavors blend in the refrigerator. For an extra special touch, rim the glasses with caramel and a little crushed graham cracker or cinnamon sugar. The kids love adding their own whipped cream and caramel drizzle!

Serving Suggestions:

Perfect for Halloween parties, school events, or family gatherings., Serve in a large punch bowl or individual mason jars., Add a scoop of vanilla ice cream for a creamy caramel float., Use different apple varieties for a colorful presentation., Pair with Halloween treats like caramel apples, cookies, or chocolate bark.

Contains: *milk*