



CRAFTED KITCHENWARE

Cider Mest WARM SPICED APPLE CIDER TEABLEND

Orchard warmth in a fireside cup.

INGREDIENTS:

- 1 cup (240 ml) apple cider
- 1 strong black tea bag or 1 tsp loose leaf black tea
- 1 cinnamon stick
- 2 whole cloves
- 1 pinch ground allspice
- Optional: 1 tsp maple syrup or brown sugar (to taste)

INSTRUCTIONS:

Heat apple cider with cinnamon, cloves, and all spice until steaming. Brew black tea separately and steep for 4–5 minutes. Combine with spiced cider. Strain if needed. Sweeten to taste and serve warm.

PAIR WITH:

Warm cinnamon rolls for a gooey, spiced indulgence—or— spiced apple cake for a rustic, orchard-inspired treat.