

Easy Homemade Apple Cider: Your Go-To Fall Drink

Nothing screams Fall more than the warm, comforting aroma of



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

to create this comforting Homemade Apple Cider: 8 Gala apples (or a mix of sweet and tart apples) 3 cinnamon sticks 1 Tablespoon whole cloves 1 Tablespoon allspice 10 cups water 2/3 - 3/4 cup brown sugar , to taste

DIRECTIONS

1. method means you can essentially "set it and forget it," letting the apples and warming spices like
2. gently infuse the water, transforming it into a fragrant, sweet elixir. Mashing the apples after cooking extracts even more of their natural goodness, and the final addition of
3. brown sugar
4. allows you to tailor the sweetness to your exact preference. It's truly a cozy, comforting, and incredibly rewarding experience from start to finish.
5. Ingredients
6. Here's what you'll need to create this comforting Homemade Apple Cider:
7. Gala apples
8. (or a mix of sweet and tart apples)
9. cinnamon sticks
10. 1 Tablespoon
11. whole cloves
12. 2/3 - 3/4 cup
13. , to taste
14. Swaps and : Notes
15. Gala apples provide a good balance of sweetness. You can use a mix of apples for more complex flavor, such as Honeycrisp, Fuji, or even a tart Granny Smith mixed in. No need to peel them, as straining will remove the skins later.
16. Whole spices are best for infusing flavor without clouding the cider. If you don't have whole cloves or allspice, you can use 1 teaspoon each of ground cloves and ground allspice, but be prepared for a slightly cloudier cider that might require more straining.
17. Ensure you have enough water to fully submerge the

apples in your slow cooker.

18. Brown : Sugar:
19. Adjust the amount of brown sugar to your taste preference. Start with 2/3 cup and add more if you like it sweeter. You can also substitute with maple syrup or honey.
20. Lemon : Juice (Optional):
21. A squeeze of lemon juice at the end can brighten the flavors, especially if using very sweet apples.
22. Let's get this delicious : Homemade Apple Cider simmering!
23. Add : Water & Apples to Crockpot:
24. Pour 10 cups of water into your slow cooker (crockpot). Cut your 8 apples into quarters (no need to peel or core them at this stage) and add them to the water.
25. Add : Spices:

SWAPS & NOTES

Apples: Gala apples provide a good balance of sweetness.

You can use a mix of apples for more complex flavor, such as Honeycrisp, Fuji, or even a tart Granny Smith mixed in.

No need to peel them, as straining will remove the skins later.

Spices: Whole spices are best for infusing flavor without clouding the cider.

TIPS FOR SUCCESS

Don't Rush the Simmer: The long, slow cooking time is essential for the apples to break down and release their full flavor.

Mash Thoroughly: Mashing the apples well ensures you extract maximum apple goodness into your cider.

Taste and Adjust Sweetness: Always taste the cider before serving and adjust the brown sugar to your liking.

Different apples will yield different levels of natural sweetness.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-homemade-apple-cider-your-go-to-fall-drink/>