

## Caramel Apple Cider Mimosas: The Perfect Sparkling Fall Cocktail for Brunch

There are drinks, and then there are experience drinks. This



**TIME**  
5 min

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### INGREDIENTS

#### Swaps and Notes:

**The Sparkling Wine:** You don't have to use expensive Champagne. A crisp, dry Prosecco or a lighter, sweeter Moscato d'Asti (if you like a sweeter drink) are excellent choices.

**The Rim:** If you don't have brown sugar, mix granulated sugar with a pinch of cinnamon. Or, skip the sugar and use just the caramel for a sleek, sweet rim.

**The Cider:** For a slightly more spiced flavor, look for a spiced apple cider.

**Non-Alcoholic Version:** Easily swap the champagne/Prosecco for sparkling apple cider, ginger ale, or club soda for a sophisticated mocktail.

### DIRECTIONS

1. Follow these simple steps for a picture-perfect, delicious mimosa every time.
2. **Step 1: Prep the Caramel Rim:** Spread the 2 tablespoons of brown sugar in a shallow dish.
3. Pour a small amount of caramel sauce onto a separate, shallow plate.
4. Take your champagne flute or coupe glass, turn it upside down, and gently dip the rim into the caramel sauce. You only need a thin, even layer.
5. Immediately dip the caramel-coated rim into the brown sugar, rotating gently to coat evenly. Set the glasses aside.
6. **Step 2: Build the Drink:** Pour the chilled apple cider halfway into each of the prepared glasses (about 1/3 cup per glass).
7. Slowly top each glass with the cold champagne or prosecco. Pouring slowly will help preserve the carbonation.
8. **Step 3: Garnish and Serve:** Take a small teaspoon of the remaining caramel sauce and gently drizzle it down the inside of the glass. This creates beautiful, sweet streaks that look incredible.
9. Garnish with a thin slice of fresh apple on the rim, or drop a few small apple pieces directly into the drink.
10. Serve immediately while the fizz is at its peak!

### SWAPS & NOTES

Cold Apple Cider 1 cup Freshly pressed apple cider is best, but a high-quality filtered cider works well, too.

Cold Champagne or Prosecco 1/2 bottle Chilled is key!

Prosecco or a dry Cava tends to pair well with the apple flavor.  
Caramel Sauce 3 tbsp Use your favorite store-bought sauce or a homemade one.

### TIPS FOR SUCCESS

**Keep it Ice Cold:** The secret to a perfect mimosa is using extra-cold ingredients .

Keep your apple cider and sparkling wine in the fridge until the very last moment.

The colder the liquids, the better and longer the fizz will last.

**Pour Slowly and at an Angle:** When adding the sparkling wine, tilt your glass slightly and pour slowly down the side.

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

Original recipe: <https://chefmaniac.com/caramel-apple-cider-mimosas-the-perfect-sparkling-fall-cocktail-for-brunch/>