

## Caramel Apple Sangria: The Ultimate Easy Fall Cocktail for Parties (Focus: Occasion & Ease)

? Caramel Apple Sangria: Autumn in a Glass



**TIME**  
**5 min**

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### INGREDIENTS

Swaps and Notes:

**Wine:** If white wine isn't your thing, you can use a bottle of dry sparkling cider or prosecco instead for a bubbly twist.

**Vodka Alternative:** Not a fan of caramel vodka? Try spiced rum or plain vodka with an extra dash of cinnamon.

**Adding More Fruit:** Pears or orange slices are excellent additions that complement the apple flavor.

**For a non-alcoholic version:** Simply skip the wine and vodka and add more apple cider and a splash of sparkling water or ginger ale. You still get the festive fruit flavor! Don't forget, we have other great drinks like [This Blueberry Lemonade](#) is my favorite refreshing drink for sunny days for the kids or designated drivers.

? Step-by-Step Instructions:

Tips for Success:

**Chill Time is Non-Negotiable:** Do not skip the chilling period. The flavors need time to marry. If you serve it immediately, it will taste like separate components, not a unified, delicious cocktail.

**Pre-Drizzle:** For a stunning presentation, take a moment to drizzle caramel sauce around the inside

of each serving glass before adding the ice and sangria.

**The Right Wine:** A dry white wine is crucial to balance the sweetness of the caramel vodka and cider. Too sweet of a wine will make the whole drink cloying.

**Serving Suggestions and Pairings:**

**Appetizers:** Pair it with savory snacks that have a touch of cheese or spice. It's fantastic alongside a rich Baked Brie Appetizer or salty nuts.

**Dessert Pairing:** The apple and caramel notes make it a natural fit for rich holiday desserts like a slice of Pecan Pie.

**Main Course:** It complements lighter poultry dishes exceptionally well.

**Nutritional Information (Per Serving, Estimated):**

Calories: 250-300 kcal

Carbohydrates: 25g

Sugar: 20g

Alcohol by Volume: Approximately 10-12% (This is highly variable based on wine and vodka proofs).

**Storage and Leftover Tips:**

**Storage:** Cover the pitcher tightly and store leftover sangria in the refrigerator for up to 3 days.

**Best Served Fresh:** While the flavors deepen, the cut apples may start to become mushy after 48 hours. I recommend straining the fruit out after the first day if you expect leftovers.

**What to do with Boozy Apples:** Don't toss those soaked apples! They are incredible served over a scoop of vanilla ice cream, or warmed slightly and mixed into a bowl of oatmeal for a decidedly adult breakfast.

**More Recipes You Will Love:**

**Grasshopper Pie:** For a minty, no-bake finish: This Grasshopper Pie is my favorite no-bake dessert with a mint chocolate twist.

**Simple Breakfast Bake:** Need a hearty morning after meal? This one-pan breakfast bake will make you skip.

**Final Thoughts:**

## DIRECTIONS

1. This recipe is a masterclass in mix-and-mingle simplicity.
2. 1. Prep the Fruit: Dice your two apples into bite-sized chunks. Do not peel them-the skin adds color and texture! Place all the apple pieces directly into a large pitcher (ideally one with a tight-fitting lid).
3. 2. Mix the Liquids: Pour in the 1 cup of caramel vodka, 2 cups of apple cider, and the entire bottle of white wine (Pinot Grigio is my preference for its crispness).
4. 3. Stir and Chill (The Important Part!): Stir the mixture gently to combine all the ingredients. Add the cinnamon sticks for infusion. Place the pitcher in the refrigerator for at least 1 to 2 hours. The longer it chills, the more the apples infuse the wine with their crisp, fresh flavor.
5. 4. Serve: When ready to serve, fill glasses with ice. If you want to get fancy, drizzle some caramel sauce inside the glasses before pouring. Pour the sangria, making sure each glass gets a generous scoop of the boozy apple chunks. Garnish with a fresh cinnamon stick.
6. Tips for Success: Chill Time is Non-Negotiable: Do not skip the chilling period. The flavors need time to marry. If you serve it immediately, it will taste like separate components, not a unified, delicious cocktail.
7. Pre-: Drizzle: For a stunning presentation, take a

- moment to drizzle caramel sauce around the inside of each serving glass before adding the ice and sangria.
8. **The : Right Wine:** A dry white wine is crucial to balance the sweetness of the caramel vodka and cider. Too sweet of a wine will make the whole drink cloying.
  9. **Serving Suggestions and Pairings:** This sangria is light, refreshing, and the perfect palate cleanser, making it ideal for heavier appetizers and comforting fall dinners.
  10. **Appetizers:** Pair it with savory snacks that have a touch of cheese or spice. It's fantastic alongside a rich Baked Brie Appetizer or salty nuts.
  11. **Dessert : Pairing:** The apple and caramel notes make it a natural fit for rich holiday desserts like a slice of Pecan Pie.
  12. **Main : Course:** It complements lighter poultry dishes exceptionally well.
  13. **Nutritional Information (Per Serving, Estimated):**  
Calories: 250-300 kcal
  14. **Carbohydrates:** 25g
  15. **Sugar:** 20g
  16. **Alcohol by : Volume:** Approximately 10-12% (This is highly variable based on wine and vodka proofs).
  17. **Disclaimer:** This is an estimation based on standard ingredient amounts. Always consult specific product labels for precise nutritional data.
  18. **Storage and Leftover Tips:** Storage: Cover the pitcher tightly and store leftover sangria in the refrigerator for up to 3 days.
  19. **Best : Served Fresh:** While the flavors deepen, the cut apples may start to become mushy after 48 hours. I recommend straining the fruit out after the first day if you expect leftovers.
  20. **What to do with : Boozy Apples:** Don't toss those soaked apples! They are incredible served over a scoop of vanilla ice cream, or warmed slightly and mixed into a bowl of oatmeal for a decidedly adult breakfast.
  21. **More Recipes You Will Love:** If you're hosting a holiday event or just craving more cozy, comforting dishes, try these ChefManiac favorites:
  22. **Grasshopper : Pie:** For a minty, no-bake finish: This Grasshopper Pie is my favorite no-bake dessert with a mint chocolate twist.
  23. **Simple : Breakfast Bake:** Need a hearty morning after meal? This one-pan breakfast bake will make you skip.
  24. **Final Thoughts:** This Caramel Apple Sangria is the perfect recipe for easing into the festive fall season without any stress. It's simple, flavorful, and guaranteed to earn you compliments. Just remember the crucial steps: good quality cider, a dry white wine, and letting it chill so the flavors have a chance to get cozy!
  25. **Give this recipe a try and let me know how it brightened your fall gathering. Do you have a secret ingredient you add to your sangria? Share your feedback and follow us on social media for more seasonal treats!**

## SWAPS & NOTES

It's the perfect liquid counterpart to treats like these

Caramel Apple Pie Cookies are my favorite fall treat in bite-sized form .

You can easily adjust the sweetness or booziness, and the apple chunks look beautiful bobbing in the pitcher. ?

Ingredients List This recipe is beautifully simple, relying on just a few high-quality ingredients.

Ingredient Quantity Notes Caramel Vodka 1 cup High-quality brand will make a difference.

Apple Cider 2 cups Use a good, cloudy, pressed cider, not clear apple juice.

### TIPS FOR SUCCESS

Chill Time is Non-Negotiable: Do not skip the chilling period.

If you serve it immediately, it will taste like separate components, not a unified, delicious cocktail.

Pre-Drizzle: For a stunning presentation, take a moment to drizzle caramel sauce around the inside of each serving glass before adding the ice and sangria.

The Right Wine: A dry white wine is crucial to balance the sweetness of the caramel vodka and cider.

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

Original recipe: <https://chefmaniac.com/caramel-apple-sangria-the-ultimate-easy-fall-cocktail-for-parties-focus-occasion-ease/>