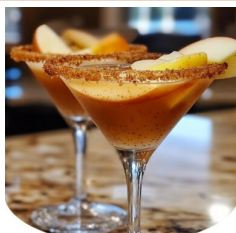


## The Perfect Non-Alcoholic Apple Crisp Mocktail That Tastes Like Autumn in a Glass

This apple crisp mocktail is all about balance and comfort. Here's why it works so well:



APPLE CRISP MOCKTAIL

You Will Need

2 oz apple cider  
1 oz caramel syrup  
1 oz butterscotch syrup  
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**TIME**  
**5 min**

**PRINT**  
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### INGREDIENTS

1 cup apple cider (chilled)  
1/2 cup sparkling water or club soda  
1 tablespoon fresh lemon juice  
1 tablespoon maple syrup (or honey, if you prefer)  
1/4 teaspoon ground cinnamon  
A pinch of nutmeg  
Apple slices and cinnamon sticks for garnish  
Brown sugar and cinnamon mixture for dipping the glass rims

### DIRECTIONS

- 1.** Prepare the Glasses: I like to start by rimming my glasses with a cinnamon-brown sugar mixture. I dip the rims in a bit of maple syrup and then into the sugar-cinnamon blend for a sweet, spiced finish.
- 2.** Mix the Base: In a shaker or large glass, I combine the apple cider, lemon juice, maple syrup, cinnamon, and nutmeg. I stir or shake well until everything is fully combined and the spices are evenly distributed.
- 3.** Add the Sparkle: I divide the mixture between two glasses filled with ice and top each one with sparkling water.
- 4.** Garnish: I garnish each glass with a few fresh apple slices and a cinnamon stick for a pretty and festive presentation.
- 5.** Serve and Sip: It's ready to enjoy immediately - the perfect balance of sweet, tangy, and spiced with a little fizz.

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

Original recipe: <https://chefmaniac.com/the-perfect-non-alcoholic-apple-crisp-mocktail-that-tastes-like-autumn-in-a-glass/>