

Apple Pie Cocktail

Let the warm aromas take you back to grandma's kitchen.

INGREDIENTS

- 3 cups apple cider
- 3 cinnamon sticks
- 4 whole cloves
- 4 whole allspice
- ½ cup rum
- Madagascan Vanilla Bean Coconut Bliss Ice Cream
- whipped coconut cream and toasted coconut or cinnamon for topping

(Use organic ingredients whenever possible.)

DIRECTIONS

- 1. Add apple cider, cinnamon sticks, whole cloves and allspice to a heavy saucepan.
- 2. Bring to a gentle boil then lower heat and simmer for 10 minutes.
- 3. Strain out spices and stir in rum.
- 4. Add one scoop of Madagascan Vanilla Bean Coconut Bliss to each glass and pour in the cocktail.
- 5.Top with whipped coconut cream and toasted coconut or cinnamon.

Cheers!

Coonut Bliss





