

Autumn Spiced Tea

from TheFlourishingAbode.com

6 cups of water
6 tea bags
5 cups apple cider, divided
1-2 oranges
3 cinnamon sticks
1/2 tsp. whole cloves
1/16 tsp. allspice
3/4 cup sugar



1. In a large pot over medium-high heat, heat water and add the tea bags. Steep for about 10 minutes, and then remove tea bags. Pour in 3 cups of the cider.
2. Slice 1 orange into circles and add to the pot, along with the cinnamon sticks, cloves and allspice.
3. Turn heat down and simmer for at least an hour. I like to let mine steep during the day with the lid off, to allow the aroma to fill the house.
4. Shortly before serving, stir in sugar to dissolve, add 2 more cups of cider, and 1/2 cup of water for every half hour it heated. (For instance, if you had it steeping for 2 hours, add 1 cup of water)
5. If desired, slice the second orange and when you serve the spiced tea into mugs, garnish each cup with a floating fresh orange slice. Enjoy!