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Move Over Mimosas & Bye Bye Bloody Marys...your favorite Weekend Brunch Cocktail is getting an Autumn Upgrade! This Spiked Apple Cider tastes EXACTLY like liquid Apple Pie so you already know these babies go down nice & easy.

Pair it with some Paleo Pumpkin Pancakes or an Apple Cider Donut and you've got yourself a delicious (and boozy) start to #SundayFunday! This cocktail is Dairy, Soy, & Gluten Free and if you leave off the whipped cream, it's Refined Sugar Free as well!

INGREDIENTS:

- 4oz Captain Morgan Sliced Apple Rum
- 6oz chilled Apple Cider
- 1oz Full Fat Coconut Milk
- 1/4 tsp Allspice
- 1/4 tsp Cinnamon
- 1/4 tsp Nutmeg
- 1/4 Cup Bare Apple Chips, crushed
- Non Dairy Coconut Reddi-whip
- Cinnamon Sticks for garnish

INSTRUCTIONS:

1. Spread Nut Butter across the rims of 2 glasses using a knife. Dip into crushed Bare Apple Chips, then fill both glasses with Ice.
2. In a Cocktail Shaker, combine Rum, Apple Cider, Coconut Milk, & Spices and shake until well blended.
3. Divide between 2 glasses and top with Dairy Free Whipped Cream. Garnish with a Cinnamon Stick and Enjoy!

MAKES 2 COCKTAILS!

