

# Hot Cranberry Apple Punch

Source: Susan Boddy

## Original Ingredients

### 1 batch

Cranberry or cranapple juice	1 large bottle
Apple concentrate, frozen	2 (12 oz) cans
Water	24 oz
Mulling spices	1 bag
Brown sugar	2-3 T
Butter	dab
Cinnamon sticks	

## Updated Ingredients

### 1 batch

### 100 svgs

Cranberry or cranapple juice	64 oz	1.5 (101.4 oz) bottles
Apple juice or cider <sup>1</sup>	2 (64 oz) bottles	3 (96 oz) bottles
Mulling spices <sup>2</sup>	3-4 T	0.5-0.75 c
Brown sugar	2-3 T	2 c or to taste
Butter	2 T	6-8 T
Cinnamon sticks	2-3	6-8

## Directions

- Place mulling spices in a double layer of cheesecloth or commercially available tea sachets.
- Put all ingredients in a large pot and simmer for at least 30 minutes.<sup>3</sup>
- Stir before serving.

## SJB Notes:

- 1 I like the full flavor of apple cider, my first choice for the apple component. My second choice is juice from concentrate.
- 2 The only consistent source I've found is Penzeys Spices.
- 3 A crockpot is an easy way to serve this punch. For really large groups, I use a coffee urn, but the punch is super hot when it comes out since there is no temperature control on an urn.