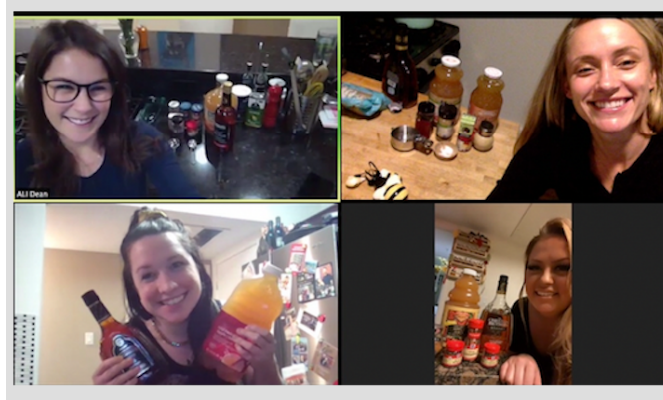


## Fall Cocktail Zoom



Over quarantine, some old high school pals and I reconnected and started having some pretty fun zoom calls. We'd try seasonal recipes, fun drinks, and mostly just catch up on over a decade of life. It's been amazing chatting about our thirties and laughing about our teen years on cheer together.

**There's something so special about people that have known you since you were a kid.**

For this particular zoom, we tried out Martha's Apple-Pie Cider. I sent everyone the recipe and we all bought the ingredients. For most of us it was FUNNY buying brandy, we had no idea what we were doing or what brands were popular.

During the zoom, one of us would read the next step aloud to the group and we had lots of laughs along the way. We all really liked this recipe! Probably enough to serve a small group haha but it was tasty!

Coordinate a date and time with friends near or far, send out the recipe ahead of time, and make a fun fall drink with your friends or family this season!

Recipe below

## Apple-Pie Spiced Cider

Martha Stewart Living, November 2003



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### Ingredients

- 1 1/4 quarts apple cider
- 3 tablespoons firmly packed light-brown sugar
- 7 whole cinnamon sticks, (6 sticks for garnish)
- 1 teaspoon ground allspice
- 1/2 teaspoon ground ginger
- Ground cloves
- Freshly grated nutmeg
- Salt
- 1/2 cup Calvados, or other brandy (optional)

Directions: In a medium saucepan, whisk together cider, sugar, spices, and salt. Bring to a simmer over medium-low heat. Remove from heat; pour in brandy, if desired. Strain into a pitcher; discard solids. Serve in mugs, garnished with cinnamon sticks.