

# Fall Favorite Drinks

## Autumn Aperol Apple Cider Margarita

Autumn Aperol Apple Cider Margarita. This cozy, sweet, and warming fall margarita consists of mezcal or tequila mixed with citrusy Aperol, orange liquor, spiced apple cider, and fresh-squeezed lime juice. To finish this warm and smoky margarita off, add apple slices and a smoking cinnamon stick. You can also make the drink a mocktail with my yummy mocktail variation recipe!

For a sugar rim:

coarse sugar

brown sugar

cinnamon

orange wedges

For Apple Cider Margarita:

1 shot mezcal or silver tequila

1 shot Aperol

1 shot orange liquor

1 C. apple cider

2 tbsp. lime juice

For Garnish:

apple slices, star anise, and cinnamon sticks



### Steps

Step 1: mix the equal parts sugar

Rub an orange wedge around your glass, then dip the glass into the sugar.

Step 2: the margarita

Shake together mezcal or tequila with Aperol, apple cider, and lime juice. You can use either mezcal or tequila.

Step 3: garnishes

Add ice to the sugar-rimmed glass, then pour over the margarita.

Add a couple of apple slices, maybe a star anise if you have one, and a cinnamon stick. I always light my cinnamon sticks on fire to create the most wonderful scent.

METRO STRATEGIES  
*group*

<https://www.halfbakedharvest.com/aperol-apple-cider-margarita/>

# Apple Cider Sangria

If you're having guests over this fall, for a Halloween party, Thanksgiving meal, or any time in between, make a big batch of apple cider sangria! This apple cider cocktail is neither exhausting nor difficult, and it's really really delicious. The ingredient list is short and sweet, and it's even better if you make it a day in advance. Pull it out as a special, adults-only sipper as a reward for all your hard work. You'll thank yourself.

For Apple Cider Sangria:

1 bottle, standard size of pinot grigio

2 1/2 cups fresh apple cider

1 cup club soda

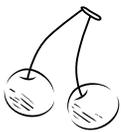
1/2 cup ginger brandy

3 honey crisp apples, chopped

3 pears, chopped

Notes

[Regular brandy can also be used, I simply used ginger brandy to give it more autumn flavor.]



## Steps

Combine all ingredients together and stir, stir, stir.  
Refrigerate for an hour or so (or longer!) before serving.

<https://www.howsweeteats.com/2012/10/apple-cider-sangria/>



# Pumpkin Cold Brew Starbucks Copycat

We've cracked the code and brewed up the perfect Copycat Pumpkin Cream Cold Brew recipe, so you can indulge in autumnal bliss without breaking the bank. Creamy pumpkin spice dreams, topped with a velvety layer of froth, all served up with a side of satisfaction and a dash of savings. Who needs the coffeehouse hype when you've got our irresistible DIY secret weapon?

**Coffee:** I happened to have a few cans of the Starbucks Nitro Cold Brew on hand but we have also made this using homemade cold brew or regular brewed coffee.

**Milk and Cream:** You can substitute the cream with half and half if you'd like. Some readers have even mentioned that all half and half worked well.

**Vanilla Syrup:** Regular or sugar free.

**Pumpkin Puree:** Make sure that you purchase pure pumpkin puree and not pumpkin pie filling. Pie filling has additional additives that will impact the



## Steps

In a small jar or mixing cup, combine the heavy cream, milk, maple syrup, pumpkin puree, cinnamon, and nutmeg. For the best texture, use a milk frother and mix for 1 to 2 minutes until the cream becomes light and foamy.

<https://onesweetappetite.com/pumpkin-cream-cold-brew-starbucks/>

# Pumpkin Spice Hot Chocolate

This pumpkin spice hot chocolate is not something you'd find at a coffee shop; it uses real pumpkin puree and actual pumpkin spice — no artificial flavors. If you want to add some pumpkin syrup, you can. I've included it in the recipe for the sweet tooth's out there, but it's 100% optional and, truthfully, unneeded.

## Ingredients:

- 4 C. Milk
- 1/2 C. Cocoa powder
- 1/4 C. Pumpkin puree
- 1 tsp. Pumpkin pie spice
- 1 tblsp. Maple syrup
- 1/4 C. Pumpkin spice syrup
- Pinch of Salt
- Whipped cream



## Tips:

Choose a high-quality unsweetened cocoa powder for making hot chocolate.

Make sure to choose pumpkin puree, not pumpkin pie filling. You can also use homemade pumpkin puree.

Whisk together the milk, cocoa powder, pumpkin puree, pumpkin spice, maple syrup (or syrup if using) and salt in a small saucepan over medium heat.

Bring it to a simmer, whisking the mixture constantly. Once incorporated and hot, pour into two mugs. Top with whipped cream, dust with some extra pumpkin pie spice and serve.



# Mulled Apple Cider

## What is the difference between apple cider and mulled apple cider?

Here's the difference between apple cider and apple juice: Apple cider is just unfiltered apple juice that can be served hot or cold. Mulled apple cider is unfiltered apple juice that's been heated and flavored with mulling spices such as cinnamon, cloves, and allspice; and fruits like oranges, lemons, and apples. I'll also add a little dark rum if it's just us grown ups enjoying a round of apple cider cocktails! It's good with or without the rum, though.

## Ingredients

- 4 whole cinnamon sticks
- 1/8 tsp. ground cloves
- 8 whole allspice berries
- orange peel from 1 orange
- lemon peel from 1 lemon
- 1/2 cup maple syrup
- 6 cups apple cider or freshly squeezed apple juice
- apple slices and orange twists, to serve
- 1/2 cup dark rum, optional flavor.



## Directions

In a medium saucepan, place the cinnamon sticks, ground cloves, allspice berries, orange peel, and lemon peel. Pour in the maple syrup and apple cider, then bring to almost a boil. Reduce the heat to low and simmer for 30 minutes. Remove from the heat and serve in mugs with apple slices and orange twists. Add a splash of rum for an adults-only version! Yum, yum, yum.

# Apple Cider Doughnuts

No apple picking adventure is complete without sugar-dusted doughnuts hot out of the fryer—it's pretty easy to come home with more doughnuts than apples! These homemade apple cider doughnuts will bring you right back to the orchard: they're packed with apple flavor, thanks to the cider and a secret ingredient (shhh, it's apple butter!) in the batter. Apple pie spice stands in for cinnamon in the sugar coating for an even bigger taste of fall. Be sure to add this apple recipe to your baking to-do list this fall!

## Ingredients

For the Doughnuts:

2 cups apple cider  
1/2 cup apple butter  
1/3 cup unsalted butter  
4 cups all-purpose flour,  
plus more for rolling  
3/4 cup granulated sugar  
2 tsp. baking powder

2 tsp. apple pie spice  
3/4 tsp. kosher salt  
1/2 tsp. baking soda  
2 large eggs  
Canola or peanut oil, for frying  
For the Spiced Sugar:  
1 cup granulated sugar  
2 tsp. apple pie spice



## Directions

- 1 Bring the apple cider to a boil over medium-high heat in a small saucepan. Boil, stirring occasionally, until reduced to about 3/4 cup, 16 to 20 minutes. Remove from the heat and add the apple butter and unsalted butter. Stir until the mixture is smooth and combined. Set aside to cool for 5 minutes.
- 2 Whisk together the flour, sugar, baking powder, apple pie spice, salt, and baking soda in a large bowl. Whisk the eggs into the apple cider mixture until well combined. Add the apple cider mixture to the flour mixture and stir until all of the dry ingredients are incorporated. Cover and chill the dough for 1 hour.
- 3 For the spiced sugar: Stir together the sugar and apple pie spice in a large bowl; set aside.
- 4 Heat 1 1/2-inches of oil over medium heat to 350° in a large Dutch oven. Turn dough out onto a generously floured surface and pat into a 1/2-inch thickness with floured hands. Using a 3-inch round cutter, cut the dough into about 14 circles, re-rolling the scraps as needed. Using a 1-inch round cutter, cut a hole in the center of each dough circle; reserve for doughnuts holes, if you like.
- 5 Working in batches, fry the doughnuts and doughnuts holes, turning occasionally, until golden brown, 3 to 4 minutes for doughnuts and about 2 minutes for doughnuts holes. Using a spider or large slotted spoon, transfer the fried doughnuts and doughnuts holes to a paper towel-lined baking sheet to drain for 30 seconds. Toss the hot doughnuts and doughnuts holes in the spiced sugar to coat. Serve warm or let cool to room temperature.