

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Cajeta Apple Cider



Ingredients:

- 4 cups apple juice
- 4 cups apple nectar
- 1 cup cajeta, dulce de leche or caramel topping
- ¼ teaspoon salt
- 2 cinnamon sticks
- 3 whole cloves
- Whipped cream (optional)

Directions:

Whisk together apple juice, apple nectar, cajeta, and salt in a Dutch oven or large saucepan. Add the cinnamon sticks and the whole cloves. Simmer the *Cajeta* Apple Cider over low heat for 15 to 20 minutes. Remove from heat. Serve warm. Ladle into mugs. Top with a dollop of whipped cream and a drizzling of *cajeta*. **Enjoy!**

<http://www.lacocinadeleslie.com/2015/12/cajeta-apple-cider.html>