



FINCH + FENNEL

# Mulling Spice Cocktail Syrup

YIELDS: Approx. 8 oz

## INGREDIENTS:

1 c Dark Brown Sugar

1 c Apple Cider

Peel of 1 Orange

1 tsp Vanilla

6 Tbsp F+F Mulling Spice Blend

## DIRECTIONS:

1. Add brown sugar and apple cider to a sauce pan and bring to a boil. Simmer until the sugar dissolves, whisking as needed.
2. Stir in the orange peel, vanilla and F+F Mulling Spice Blend. Remove from heat, cover & let it steep overnight, or for at least 4 hours.
3. Strain, and add to any cocktail for a nice holiday flavor!



*Enjoy!*

