



apple pie moonshine;

I. (ah-puhl paii moon-shyne)

noun. A sweet apple cinnamon moonshine.

2. Produces 8-10 servings.

3. Preparation 4 hours.

4. Oven temperature set to --.

Ingredients;

$\frac{1}{2}$ gallon cider
500ml spyritus vodka
1 c. light brown sugar*

$\frac{1}{2}$ gallon 100% juice apple juice
5 sticks cinnamon
 $\frac{1}{2}$ c. dark brown sugar*

*feel free to experiment with different ratios of dark brown, light brown, and white sugar. Suggest $1\frac{1}{2}$ c. sugar total.

Instructions;

1. In a large stock pot, combine cider, apple juice, cinnamon sticks, and sugars.
2. Bring to a boil (it should take a long time with the volume of liquid), making sure to stir every few minutes.
3. Once the liquid has reached a boil, remove from heat and allow to cool. Stir once or twice.
4. Once cooled to room temperature, add in the alcohol and stir vigorously.
5. Make sure to stir well before jarring to ensure even distribution of alcohol. Fill jars or containers with mixture until full, then seal tightly. Add an extra cinnamon stick to the jar before sealing, if desired.