

## Rooibos Spiced Chai Mulled Cider

**Servings:** 4

**Prep Time:** 1min

**Cook Time:** 10min



### Ingredients

- 40ml (8 tsp) loose leaves (preferably)/8 teabags Rooibos spiced chai tea
- 20ml (4 tsp) honey
- 1L (4 cups) water
- 2 x 340ml apple ciders

### Directions

1. Place the Rooibos spiced chai tea in a pot on the stove with the water.
2. Bring the water to a boil, then simmer over low heat, 10 minutes.
3. Strain the tea leaves or remove and discard the teabags. Transfer the brewed tea to a larger pot.
4. Add the honey and cider to the pot and cook over low heat, 5 minutes. Serve and savour the moment.