

Homemade Apple Cider

This homemade apple cider recipe is easy to make without an apple press. Cider may be frozen for longer storage.

Recipe by **scollins** | Updated on July 14, 2023

Prep Time: 15 mins

Cook Time: 3 hrs

Total Time: 3 hrs 15 mins

Ingredients

10 large apples, quartered

water, to cover

$\frac{3}{4}$ cup white sugar

1 tablespoon ground cinnamon

1 tablespoon ground allspice

Directions

Step 1

Place apples in a large stockpot; cover with water by at least 2 inches. Stir in sugar, cinnamon, and allspice. Bring to a boil over medium-high heat. Boil, uncovered, for 1 hour. Reduce heat to low; cover and simmer for 2 hours.

Step 2

Strain apple mixture through a fine-mesh sieve; discard solids. Drain cider again through a cheesecloth-lined sieve.

Step 3

Serve warm or refrigerate cider until cold.

Nutrition Facts

Per serving: 83 calories; total fat 0g; sodium 1mg; total carbohydrate 22g; dietary fiber 2g; total sugars 18g; protein 0g; vitamin c 4mg; calcium 12mg; iron 0mg; potassium 98mg