

HOMEMADE MULLING SPICES

Did you make this recipe? Leave a review! ★★★★★

course: drinks cuisine: american servings: 15 (5-ounce) jars

PREP TIME

10 mins



Made with a blend of fragrant spices, including cinnamon, cloves, allspice, and orange zest, mulling spices are an easy way to add seasonal flavor to apple cider and mulled wine.

INGREDIENTS

- 2 cups cinnamon sticks - crushed
- 2 cups whole cloves
- 2 cups allspice berries
- 1 1/2 cups dried orange zest
- 1 cup cardamom pods
- 1/2 cup peppercorns

INSTRUCTIONS

1. Add all the ingredients to a large bowl and stir to combine.
2. Divide evenly into sealable jars. Store sealed up to one year.

Notes

I divided my mulling spices into smaller jars so I can gift them to others. If you're just making the spices for yourself, you can cut back the amounts to suit your needs.

For serving: 2 tablespoons of mulling spice per 1/2 gallon of apple cider or wine

MADE IT? SHARE IT! Tag @inspiredbycharm on Instagram and use the tag #myIBC so we can see what you're cooking in the kitchen!