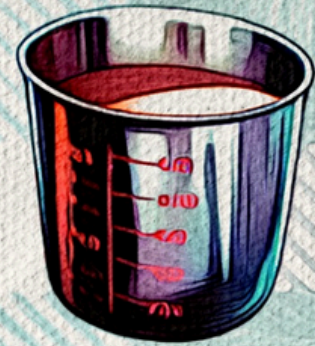
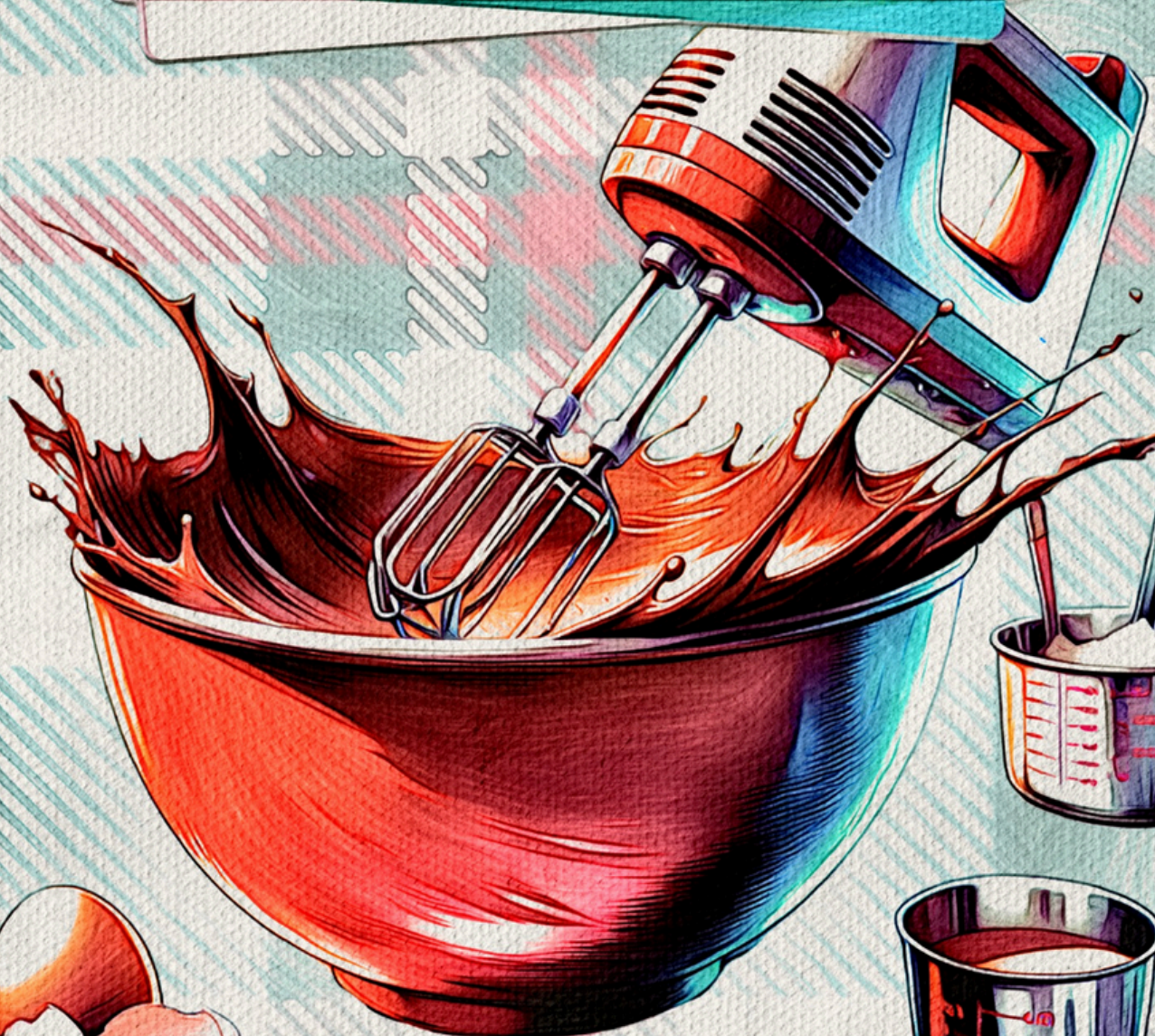


Nesting
NIBBLES



A Sip of Fall Tea



1

Heat 5 cups of water in a tea kettle until it reaches a boil.

2

Add the tea bags to a large heatproof bowl and pour in boiling water.
*Heatproof bowl large enough to hold 3 quarts.

Ingredients:

- 5 tea bags
- 5 cups boiling water
- 5 cups unsweetened apple juice
- 2 cups cranberry juice
- 1/2 cup sugar
- 1/3 cup lemon juice
- 1/4 teaspoon pumpkin pie spice

5

Incorporate the remaining ingredients into the tea and stir until the sugar has completely dissolved. You can serve it warm or chilled over ice.

3

Cover the bowl and let it steep for 8 minutes.

4

Discard tea bags.

Apple Cider Recipe

Ingredients:

- 1 gallon (16 cups) of apple cider or apple juice
- 2 cinnamon sticks
- 1 teaspoon of whole cloves
- 1 orange, sliced into rounds (optional)
- 1/4 cup of brown sugar (optional, for added sweetness)
- 1/2 teaspoon of ground nutmeg (optional)



Instructions for Making Apple Cider:

1. Combine Ingredients: In a pot or slow cooker, mix apple cider with cinnamon sticks, cloves, and optional orange slices.
2. Optional Sweetness: Add brown sugar if a sweeter taste is desired.
3. Simmer: Heat until simmering, then reduce heat and simmer for 30-40 minutes for flavor blending.
4. Strain: Use a fine-mesh strainer to remove spices and orange slices before serving.
5. Serve Warm: Pour into mugs and enjoy! Garnish with a cinnamon stick or orange slice if desired.

Tips:

6. For a spiked version, add bourbon or spiced rum.
7. Adjust spices to taste or use pre-made mulling spice blends for convenience.

Sugar Cookie Recipe

Ingredients:

- 1 cup of Crisco butter shortening
- 1 cup of granulated white sugar
- 1 teaspoon of vanilla
- 1/2 teaspoon of almond extract
- 1 egg
- 2 teaspoons of baking powder
- 1/2 teaspoon of salt
- 3 cups of all-purpose flour

Directions:

- Preheat the oven to 350 degrees Fahrenheit.
- In a mixing bowl, cream together the shortening and sugar until the mixture is smooth.
- Incorporate the extracts and the egg, beating well.
- In a separate bowl, mix the baking powder and salt with the flour, then gradually add it to the ingredients in mixing bowl.
- Dough does not need chilled before rolling out.
- Bake at 350 degrees for 6-8 minutes.



Cookie Frosting Recipe

Not a huge fan of Royal Icing, try these instead. Be warned, this recipe is old school.

Ingredients:

- 1 Cup of shortening or butter (if you use butter, the frosting will not stiffen up as well.)
- 1 Teaspoon of vanilla extract
- 1 Teaspoon of almond extract (allegories - skip it)
- 8 Cups of powdered sugar
- 1/2 Cup heavy cream
- Food Coloring and Piping Bags

Instructions:

- Combine shortening and extracts.
- Gradually mix in powdered sugar, adding one cup at a time.
- Incorporate cream, adding 2 to 3 tablespoons at a time, alternating with the powdered sugar.
- Continue mixing until creamy, using additional cream to achieve your desired consistency.

