












Wassail Punch



6 small apples, washed, cores removed
1 litre of cider
2 cinnamon sticks, crushed using a mortar and pestle
2 pinches ground cloves
freshly grated nutmeg, to taste
1 lemon, sliced
2/1/2 cups of sugar (optional)

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1. Preheat oven to 375F
 2. Wash and remove the cores from the apples
 3. Score each apple around the middle with a knife
 4. Roast the apples in the oven for 45 minutes in a baking dish
 5. The apples will be ready when they are soft and the skin starts to peel
 6. Add 2 1/2 cups of sugar to the cider to sweeten (This step is optional)
 7. Heat the cider in a saucepan on the stove over low heat, stirring until it foams
 8. Add the apples and lemon slices
 9. Serve while hot and enjoy with family and friends!

