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)

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!