

# Pumpkin Apple Cider



These non-alcoholic Pumpkin Apple Cider Mocktails are made with real pumpkin, apple cider, pumpkin spice, vanilla, and a splash of kombucha! Decorate the rims with coconut sugar and add a slice of apple on top.

# Ingredients

- Ice
- 1/4 cup pure pumpkin puree (not pumpkin pie mix)
- 1/4 teaspoon pumpkin pie spice
- 1/2 teaspoon pure vanilla extract
- 1/2 cup apple cider
- Splash of apple/lemon ginger kombucha, sparkling water, or ginger ale
- For serving:
  - Coconut sugar, for the rims
  - 1 Apple, for garnish if desired



# Directions

Add the ice and all the ingredients to a cocktail shaker and shake until well combined.

Wet the rims of your glasses with a slice of apple and then coat the rims with coconut sugar.

Pour the mocktail into glasses leaving room to top with a splash of kombucha or sparkling water... or alternatively a splash of ginger ale.

Add a thin slice of apple on top and enjoy!

Credit: [Pumpkin Apple Cider Mocktail](#)

