



## Mmmm...Fall Recipes

### Hot Apple Cider

1 quart apple cider  
1 thinly sliced lemon  
2 or 3 cinnamon sticks  
1 whole nutmeg (crushed) 6 cloves  
1 Tablespoon sugar

Combine all of the ingredients in a large saucepan and bring to a boil.  
Lower heat and simmer for about 10 minutes. Strain. Serve warm.



### Quick Donuts

Store Bought canned biscuits  
Vegetable Oil  
Deep Fryer

Cut out holes in the biscuits with an extra mini biscuit cutter or use the screw on lid to a water bottle. It's the perfect size and if it has a spout, it makes a nifty handle. Deep-fry the donuts until lightly brown. You will need to turn them so have long tongs ready and only put a few in at a time. Don't forget to fry the holes too!

**For Toppings:** Roll in confectioners sugar or granulated sugar. You can also make a glaze with a little confectioners sugar and milk. Covering them with glaze and rolling them in sprinkles makes a great treat for the kids!

**Enjoy!**