

Apple Pie Moonshine

4 Cups Of Apple Cider

4 Cups of Apple Juice

½ Cup of Brown Sugar

½ Cup of White Sugar

3 Cinnamon Sticks

1 (750ml) bottle of Moonshine

Combine the Cider, Juice, Sugar & Cinnamon Sticks in a Large Saucepan.

Over Medium/High Heat, bring to a boil. Turn off Heat and let it cool to room Temperature. After it's cooled, stir in the Moonshine.

That's it! You've just made Apple Pie Moonshine.

Pour in into sterile mason jars (straining through cheesecloth if you wish) you can also add a cinnamon stick to each jar if you would like.

Its ready to drink now, but it get even better with a little age on it.

This made about 2 & ½ quarts.