COURSE: Cocktail COOK TIME: 10 Min SERVINGS: 4

INGREDIENTS FOR TODDY:

* 3.5 Cups Of Apple Cider
* ½ Orange Cut In Half
* 1 tsp Orange Zest
* 4 Whole Cloves
* 2 Cinnamon Sticks
* 1/8 tsp Ground Nutmeg
* Apple Brandy/Bourbon/Rum
* 1 Granny Smith Apple

INGREDIENTS FOR FRESH WHIPPED CREAM:

* 1 Cup Cold Heavy Cream
* 2 Tbsp. Confectioners Sugar
* 1 tsp. Vanilla

INSTRUCTIONS:

* In a saucepan add the cider, zest, cinnamon sticks, and nutmeg. Place the 2 cloves in each of the orange halves and add them to the saucepan. Warm to a slow boil. Turn heat down and simmer for 5 minutes.
* While it is simmering, make the homemade whipped cream (store bought it totally fine). Place all the ingredients in a mixing bowl and start the mixer on low and then gradually raise to high until it forms peaks. Make sure the bowl and heavy cream are nicely chilled before starting.
* Ladle the warm toddy in glass mugs without the cinnamon sticks or oranges. If you chose to add alcohol, this is the time to add a shot or two. I love apple brandy, but rum or bourbon works too. Finish with a dollop of whipped cream and top with a dusting of ground cinnamon. I also love to place a slice of apple on the edge of the mug (or a skewer of diced apples) to highlight the flavor profile of the drink.