

Cider Mulling Reindeer-

(Makes 6 Reindeer)

Ingredients:

3 Large oranges

3 cups firmly packed brown sugar Mulling Spices

6 small whole nutmegs

12 whole allspice

36 whole cloves

6 Red Hot Candies

Black Edible gel food coloring or [edible marker](#)

Directions:

Slice 3 the oranges in half, and scoop out the flesh. Take care to avoid breaking through the outer orange rind. Crumple up tinfoil into small balls to fill your orange halves. Place orange halves cut side facing up, on a baking sheet. Bake at 225°F for 3 hours, until dry and hard. It might help to turn the over about 2 hours into the baking time. Cool the oranges completely. Pack your mulling spices firmly into each orange half.

Creating the Reindeer:

Place a whole nutmeg in the center to make the Reindeer head. Push it firmly into the mulling spices. Using a food safe marker, create the eyes. Food safe gel dye can work too but I find it tends to smear. If you choose this method, paint the eyes a day ahead to allow the gel to dry thoroughly. Place a red hot candy at the base of the nutmeg to form the nose, then

place 2 whole allspice as ears on either side of the nutmeg. Use 6 whole cloves on each Reindeer head to form the antlers.

Wrap your Reindeer Mulling Spice tightly in plastic wrap.

To use, place the entire Reindeer in a gallon of Apple Cider or Juice and simmer.