



Apple Pie Moonshine

A smooth, spiced sipper that tastes like apple pie in a glass — perfect for fall events and tasting bars.

Prep 3m · Cook 0m · Serves 1

Ingredients

- 2 ounce apple juice
- 0.5 ounce cinnamon schnapps
- 1 count cinnamon stick
- 1.5 ounce grain alcohol

Instructions

1. Add the cinnamon stick to a chilled rocks glass or mason jar — it will infuse the drink as you sip.
2. Pour the grain alcohol over the cinnamon stick.
3. Add the cinnamon schnapps and stir gently to combine.
4. Top with chilled apple juice and stir once more to lift the spices.
5. Taste and adjust: add a splash more apple juice for sweetness or a few drops of fresh lemon for brightness.
6. Serve immediately, garnished with an apple slice or extra cinnamon stick. For a warm version, gently heat the apple juice before combining and serve in a mug.

Pro tips

1. Batch it: multiply by guest count and store in a sealed pitcher up to 24 hours ahead — add the cinnamon stick at service.
2. For a non-alcoholic version, swap grain alcohol and schnapps for spiced apple cider and a dash of cinnamon syrup.
3. Rim the glass with cinnamon-sugar for a dessert-style presentation at weddings or fall tastings.