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# Hot Buttered Cider Mix

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 cup butter or margarine, softened**

**1 1/3 cups light brown sugar**

**6 tablespoons honey**

**2 teaspoons nutmeg**

**2 teaspoons cinnamon**

**2 teaspoons vanilla**

**6 ounces rum (optional)**

**Hot Cider**

In a bowl, cream the butter and sugar. Add the other ingredients. (Do not add the rum if the mixture is going to be refrigerated.)

When ready to serve, add one tablespoon of the mixture and one jigger of rum to each cup of hot cider.

## **Beverages**

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*Per Serving (excluding unknown items): 2783 Calories; 186g Fat (58.3% calories from fat); 3g Protein; 297g Carbohydrate; 4g Dietary Fiber; 497mg Cholesterol; 1954mg Sodium. Exchanges: 1/2 Grain(Starch); 37 Fat; 19 Other Carbohydrates.*