

In fact, doubling the recipe is an even better idea because everyone will ask for more.

If you'd prefer to chill the sangria for a few hours and let all of that fruit soak up the delicious flavors in the sangria... then plan to add the sparkling cider or wine just before serving. Either way, it will be just as delicious!

If you're looking for more fall recipes, you may also like to try my [Whole Wheat Chocolate Chip Pumpkin Bread](#) or these [Apple Pie Bars](#). [Pumpkin Pound Cake](#), [Cranberry Meatballs](#) and this [Pumpkin Beer Cocktail](#) are also delicious recipe choices for fall.

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## APPLE CIDER SANGRIA

The perfect cocktail recipe for all of your fall parties and holidays! You'll want to double the recipe!

Prep Time 15 minutes

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Servings 6 servings

Calories 202kcal

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Course Drinks

Cuisine American

Keyword apple cider, cocktail, sangria

## INGREDIENTS

- 2 small pears, thinly sliced
- 2 small apples, thinly sliced
- 1 medium lemon, cut into wedges
- 1/2 cup pomegranate seeds
- 2 cups apple cider
- 1/2 cup apple whiskey (or regular whiskey)
- 1/4 cup brandy
- 1½ cups sparkling white wine or Prosecco (can sub sparkling cider)
- cinnamon sticks and star anise, for garnish

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## INSTRUCTIONS

1. To a large pitcher, add pear, apple, lemon and pomegranate seeds.
2. Pour apple cider into the pitcher, followed by apple whiskey and brandy. Refrigerate for a few hours, and then add the sparkling wine right before serving).
3. Pour chilled sangria into glasses, making sure to get plenty of fruit in each glass. Garnish each glass with a cinnamon stick and a star anise.

## VIDEO

## NOTES

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- Star anise can be found in the spice aisle.
- Optional: If you want the cinnamon sticks and star anise to marinate with the sangria while chilling, you can totally do that instead of using those as a garnish.

## NUTRITION

Serving: 1serving | Calories: 202kcal |  
 Carbohydrates: 26g | Protein: 0g | Fat: 0g |  
 Saturated Fat: 0g | Cholesterol: 0mg | Sodium:  
 8mg | Potassium: 273mg | Fiber: 3g | Sugar: 20g |  
 Vitamin A: 40IU | Vitamin C: 6.5mg | Calcium: 19mg  
 | Iron: 0.5mg



## DID YOU MAKE THIS RECIPE?

Snap a pic and hashtag it #RecipeGirl — We love to see your creations on [Instagram](#), [Facebook](#), and [Twitter](#)!

<p><b>POSTED ON:</b>  <b>SEPTEMBER</b>  <b>21, 2018</b></p> <p><b>WRITTEN</b>  <b>BY:</b>  <b>RECIPE</b>  <b>GIRL</b></p>	<p><b>FILED IN:</b>  <b>COCKTAILS</b></p> <p><b>INGREDIENTS:</b>  <b>APPLE · APPLE</b>  <b>CIDER/JUICE · BRANDY ·</b>  <b>CINNAMON · LEMON · PEAR</b>  <b>· POMEGRANATE ·</b>  <b>WHISKEY</b></p> <p><b>DISCLOSURE:</b>          This recipe was originally published in 2015 by a former RecipeGirl contributor: Dan from <a href="#">Mantitlement</a>. It was edited and re-published in 2018.</p>
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