

Cleo Coyle's Virgin Candy Appletini

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Our drink recipe gives you great versatility. You choose your favorite ingredients and method of preparation: Make it a virgin drink (without alcohol) or spike it as much or as little as you like. Mix it by the glass, the pitcher, or in a punch bowl.

The pomegranate juice, added to the natural apple juice, provides good-for-you antioxidants--and a festive color for parties and holidays. Finally, have fun with the garnishes...



We like to crust the rim of each glass with cinnamon-sugar, which lends delicious flavor to each drink and a little style to your service. You can slice an apple (through its equator) and slip the slice onto to the glass rim, as you would a lemon or lime slice.

Or try our idea of decorating the serving table using maraschino cherries on long skewers to mimic the look of candy apples. Whatever you do, we hope you have fun with the recipe, and have a spirited celebration! ~ Cleo

Ingredients:

2 parts apple juice (no sugar added) or chilled sparkling cider

1 part pomegranate juice

(optional to spike) vodka or gin or white rum, to taste

(optional to spike) cinnamon schnapps (e.g., Goldschlager), to taste

Maraschino cherries

Cinnamon sugar (*see method below)

Ice cubes

***How to Make Cinnamon Sugar:** Mix 1/4 cup of white granulated with 1 tablespoon of ground cinnamon. This is a basic ratio, but you can vary it, adding more or less cinnamon to your own taste.



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For a Virgin Candy Appletini: Spread a generous amount of your cinnamon sugar onto a flat plate. Moisten the rim of your martini glass and place it rim-side down into the plate of cinnamon sugar. Gently turn the glass until the rim is coated with the mixture.

Fill about half the glass with the chilled sparkling apple cider. Add the chilled pomegranate juice. Stir gently to mix the liquids. Garnish with an apple slice or maraschino cherry on a wooden skewer and enjoy!

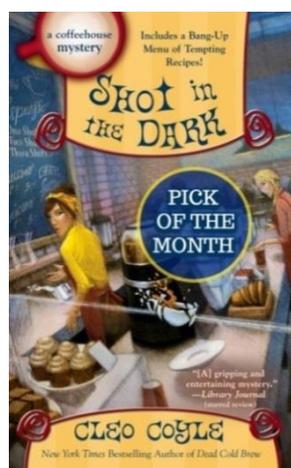
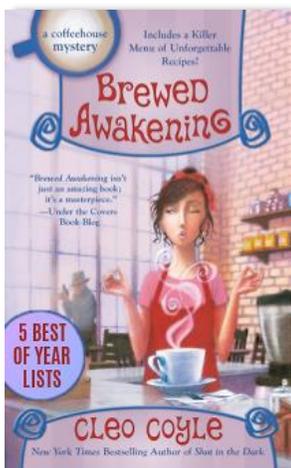


For a Spiked Cocktail: Prepare any glass as described above by crusting the rim with cinnamon sugar. Into a cocktail shaker, Mason jar, or pitcher, pour the apple juice, pomegranate juice, and the optional alcohol. Add ice cubes, stir well, and pour into your glass (or glasses), straining back the ice.

Making punch for a party: Follow the ingredient ratios above and spike it as much or as little as you like. Do not add ice to the punch bowl or pitcher, which will only water down the flavor of the drink. Instead, fill ice trays with the 2:1 ratio mix of apple juice and pomegranate juice and add those frozen apple-pom cubes to your punch bowl or pitcher to keep the drink tasting great for a longer period of time.

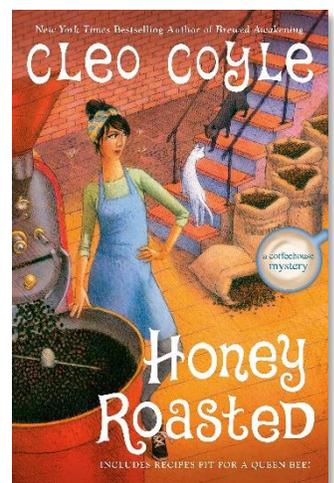


May you eat, drink (and read) with joy! ~ Cleo



The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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