



Homemade Fruit Punch for Christmas (non-alcoholic)

Ingredients

water	500 ml
spices for mulled wine (called "Glühweingewürz" in German)	2 bags
orange juice	500 ml
apple juice	500 ml
honey	
cinnamon	1 stick
your preferred Christmas spices (e.g. cinnamon, anise, cardamom, avens)	
optional: wedges of oranges and lemons	

Bring the water to a simmer. Then put the bags of "Glühweingewürz" into the water and let it brew for 15 minutes until the water smells like delicious spices.

Then add the orange juice and the apple juice. Heat the mixture until it is warm, but do not boil it. Add the cinnamon stick, as much honey as you like and the spices.

Let everything brew for some more minutes until the liquid absorbed the flavors of the spices, cinnamon and honey.

If you like, you can also add wedges of oranges and lemons to the punch.

Serve hot in your favorite mug and enjoy the Fruit Punch with your loved ones ☺

Miriam Bleck