Pressure Cooker Apple Cider

Savannah · 28/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

2 hrs 40 mins

Description

Fill your Instant Pot with apples brown sugar cinnamon sticks and other fall spices to make this crowdpleasing homemade cider

Ingredients

- - 8 apples
- quartered - 1 cup brown sugar - 3 cinnamon sticks - 1 teaspoon ground nutmeg - 1 teaspoon ground cloves

Instructions

1. Place apples in a multi-functional pressure cooker (such as Instant Pot®). Spread brown sugar
2. cinnamon sticks
3. nutmeg
4. and cloves on top. Fill the rest of the pot up with water
5. up to the maximum line. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 60 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure carefully using the quick-release method according to manufacturer's instructions
6. about 5 minutes. Unlock and remove the lid. Remove cinnamon sticks. Mash apples with a potato masher or spoon. Return cinnamon sticks to the pot. Continue cooking on high pressure for another 60 minutes
7. allowing 10 to 15 minutes for pressure to build. Repeat quick-release
8. about 5 minutes. Strain out cider using a strainer or cheesecloth; discard solids. Serve hot or cold. Cook's Note: My favorite apples to mix are Honey Crisp
9. Granny Smith
10. Pink Lady
11. and Gala.