



Apple Cider Bellini Cocktail with Rosemary

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A simple and beautiful cocktail for Fall celebrations combining Apple Cider, Orange Liqueur, Maple Syrup and Prosecco.

Course Champagne, Prosecco and Cava

Cuisine American

Prep Time 10 minutes

Total Time 10 minutes

Servings 6 Cocktails

Calories 149kcal

Author Barb

Ingredients

- 6 oz apple cider
- 2 Tbsp orange liqueur
- 2 Tbsp maple syrup
- Bottle of Prosecco chilled
- Rosemary Sprigs for Garnish

Instructions

1. Combine apple cider, orange liqueur and maple syrup in a cocktail shaker filled with ice. Shake until container is thoroughly cold.
2. Pour mixture into champagne flutes and top with the chilled Prosecco.
3. Garnish each glass with a sprig of rosemary.

Notes

For a group, mix all ingredients except the Prosecco and chill until ready to serve.

Want a Mocktail? Easy. just substitute the Prosecco with some sparkling water.

Nutrition

Serving: 18 | Calories: 149kcal | Carbohydrates: 13g | Sodium: 8mg | Sugar: 9g