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### **Very easy Indoor S'mores 'n Cranapple Cider** (for those without a dragon)

**Sandwich** 2 graham crackers, ½ chocolate bar, 2 large marshmallows.

Cover a cookie sheet with aluminum foil, shiny side up. Place graham cracker on sheet, cover with chocolate bar, slice marshmallows in half lengthwise, place on top. Broil on top oven rack for 2 minutes or until just toasty. Quickly remove from oven, then top with remaining graham cracker. Press gently to aid in melting and to smooch the marshmallow.

**Cider** 1/4 cup apple cider, 1 cup cranberry juice, 1 jigger of rum, 1 cinnamon stick, 1 tablespoon lemon juice, and 1 apple or orange slice.

Combine cider and cranberry juices, heat in microwave for 1-2 minutes, add rum and lemon juice. Stir with cinnamon stick, garnish with apple or orange slice. This is also very good cold and makes a great punch, just float orange slices on top.

