



# *Premium Caramel Apple Mimosa*

- 2 tablespoons granulated sugar
- 1 ½ teaspoons ground cinnamon
- 2 tablespoons caramel syrup
- 6 ounces apple cider
- 3 ounces E.M. Walton's Premium Salted Caramel
- 3 ounces extra dry champagne

Prepare the cinnamon sugar by combining in a small bowl. Pour onto a plate and spread evenly. Pour caramel syrup onto a plate. Dip the rims of 2 champagne glasses into the syrup, then dip into the cinnamon sugar to coat evenly. Fill glasses with apple cider, then pour E.M. Walton's Premium Salted Caramel. Top with champagne.