

# APPLEJACK OLD FASHIONED

- 2 oz apple brandy
- scant teaspoon maple syrup (or ½ tsp maple and ½ tsp cinnamon syrup)
- 2 Angostura bitters
- 1 dash baking spice bitters orange peel for garnish

In a chilled mixing glass, combine the apple brandy, syrup and bitters. Fill with ice and stir for 18-25 seconds. Strain the cocktail into a chilled rocks glass over ice - preferably one large cube. Express the oils of the orange peel and add it into the glass. Add a cinnamon stick, if you like.

