



Crock Pot Apple Butter

Try to buy fresh organic apples from your farmers market generally open on the weekends in your town, or look for a roadside stand usually just outside the city limits. The hunt will be well worth your time.

Ingredients:

- 10 to 12 large cooking apples (14 cups), chopped into bite sized pieces
- 2 cups apple juice or apple cider
- 3 cups white sugar
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon ground cloves

Directions:

1. Core and chop unpeeled apples and place in crock pot
2. Add apple juice or cider and sugar to crock pot
3. Cover; cook on low for 10 hours or on high for 4 hours
4. Remove apples and place in blender or food processor; blend on high speed until smooth
5. Return apples to slow cooker and add spices
6. Cook on low for 1 hour or until mixture reaches desired consistency

Thick Apple Butter

For very thick apple butter, remove lid while cooking

Carmel Apple Butter

Prior to adding juice or cider and sugar to crock pot (step 2), cook sugar and apple juice or cider in a sauce pan over med heat until sugar turns light golden brown. Proceed with directions from step 2

Shortcut Carmel Apple Butter

Add a dash of ginger and 15 unwrapped candy caramel squares before the second hour long cooking

Canning Apple Butter

1. While the mixture is still hot, ladle the cooked apple butter into 6 sterilized half-pint jars, leaving ½-inch headspace
2. Wipe mouth of jars with clean damp cloth. Place sterilized lids and rims just until tight
3. Process in boiling water canner for 10 minutes
4. Stores well in a cool dark cupboard for 6 months

