

APPLE BUTTER

Apple butter used to frighten me. I thought it was butter and apple sauce mixed up together to be spread on toast. As usual, I was wrong. It's called apple butter because it's made from cooked apples with spices, and it's spreadable. If you like apples, and if you like apple pie, you will like this. Give it a try! This also makes a great Christmas gift!

INGREDIENTS:

5 ½ Pounds Apples (use 3 lbs of tart and 2 ½ pounds of sweet apples)

3 Cups Sugar

2 teaspoons ground Cinnamon

¼ teaspoon ground Cloves

¼ teaspoon Salt

DIRECTIONS:

Peel, core, and cut up the apples. Place the apples in a crock pot, and stir in the other ingredients, mixing well. Cover the crock pot and cook on high for 1 hour.

Reduce the heat and cook for an additional 9 - 11 hours, stirring occasionally until the mixture has thickened and dark brown.

Uncover and continue cooking on low for 1 hour. Stir with an immersion blender if you have one, or use a whisk to increase the smoothness.

Spoon the mixture into sterile containers, cover and refrigerate or freeze, or "can" as you would preserves or jam.

This recipe makes about 7 jars (1/2 pint) of apple butter.

In our large crockpot, we can make a double batch...barely, but be aware that the apples will probably be mounded up for a while until the ones at the bottom have cooked a bit.