

Easy Crock Pot Apple Butter

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Apple butter is a delicious, versatile and healthy fruit spread made from slow-cooking apples. This oh-so-easy version uses a crock pot to slowly cook apples and spices. The result is a sweet and smooth apple butter that captures the natural sweetness of apples.

Ingredients:

1 lb Granny Smith Apple (or other cooking apples)
¼ c. white sugar
1 c apple cider
cinnamon, cloves, allspice (to taste)

Directions:

1. Peel, core, and cut apples into small pieces. Place in crock pot and cover with ¼ c. of sugar.
2. Pour approximately 1 c. apple cider over apples.
3. Sprinkle cinnamon, cloves, and allspice to taste (apr. ½ tsp per 1 lb of apples).
4. Turn crock pot on low, and allow to cook for 10-12 hours. The apple butter should be a rich, dark brown and the apples should be completely smooth. To thicken apple butter, cook for last hour uncovered.
5. Refrigerate for up to two weeks, or freeze.

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