

Apple Butter

A favorite from the kitchen of Elaine Albertson

Place 4 pounds cored, sliced, unpeeled apples and 2 cups liquid (water, apple cider or juice, or apple cider vinegar) in large covered pot. (I use 1½ cups water and ½ cup cider vinegar.)

Cook slowly until soft.

Puree by pulsing in VitaMix or blender until smooth. You will have about 9 cups of cooked apples, so it will take several batches to puree it all.

Return puree to pot and add enough evaporated cane juice to sweeten



to your taste. Start with 1/4 cup sugar for each cup of puree. I used crabapples, so I kept adding until I ended up using nearly 1/2 cup sugar for each cup of puree!

Add 1½ tsp. cinnamon, 1/4 tsp. all-spice and 2 tsp. lemon juice. Stir well. Continue cooking, uncovered, over low heat until mixture is a thick, spreadable consistency. Pour into hot sterilized jars.

Makes 5 - 6 pints. Enjoy!

[Back to Recipes](#)