

CROCK POT APPLE BUTTER

5-1/2 pounds apples, peeled and finely chopped
 4 cups sugar
 2-3 teaspoons ground cinnamon
 1/4 teaspoon ground cloves
 1/4 teaspoon ground nutmeg
 1/4 teaspoon salt

Place apples in slow cooker. Add rest of ingredients and mix well. Cover and cook on high for 1 hour. Reduce heat to low. Cover and cook 9-11 hours or until thick and dark brown, stirring occasionally. Uncover and cook 1 more hour. If a smoother apple butter is desired, may puree in blender or food mill. Process 10 minutes in hot water bath in pint jars or may freeze.

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spray with PAM
 apples cut up to fill crock pot
 1 cup apple juice

Cook 8-12 hours until soft
 Strain, clean crock pot & spray PAM
 Put Apple Puree in crock pot

1 cup sugar
 1 1/2 cup brown sugar
 2 Tbsp lemon juice
 3 tsp ground cinnamon
 1/2 tsp cloves

1/2 tsp nutmeg
 1/2 tsp all spice

10/5/01
 Cook on low 8-10
 hours until done