

Apple Butter

Ingredients:

10 medium sized apples (choose a sweet variety like Red Delicious or Gala)
2 cups of unsweetened apple juice or approximately 5 apples juiced
1/4 cup water
1/4 cup apple cider vinegar
1 T cinnamon
1/2 t pure vanilla extract
1/4 t ground cloves
1/4 t ground nutmeg
pinch of sea salt



Directions:

Place cored and sliced apples (not peeled) into a large crock-pot / slow cooker. Juice apples and pour juice on top of sliced apples. Add water, apple cider vinegar and spices. Stir all ingredients together, cover pot and let it cook for 15 hours on low.

The liquid will reduce and the apples will be very soft, darker in color, and smell lovely. Turn the crock pot off and let the apples cool down a bit (about 30 minutes), then transfer the mixture into a blender (or use a hand/stick blender) and blend until completely smooth.

Let the apple butter cool and then transfer into storage containers. It should store well in the fridge for about 3 weeks, however I filled 8, 1/2 pint freezer-safe canning jars, put the lid on, let them cool and then placed all the jars into the freezer, except one that is!