



Plum-Apple Butter

Prep Time: 20 min **Cook Time:** 11 hours **Servings:** 4 pints. **Source:** Tasteofhome.com

INGREDIENTS

5-1/2 pounds apples, peeled, cored and finely chopped

4 cups sugar

2 to 3 teaspoons ground cinnamon

1/4 teaspoon ground cloves

1/4 teaspoon salt

DIRECTIONS

Place apples in a 3-qt. slow cooker. Combine sugar, cinnamon, cloves and salt; pour over apples and mix well. Cover and cook on high for 1 hour.

Reduce heat to low; cover and cook for 9-11 hours or until thickened and dark brown, stirring occasionally (stir more frequently as it thickens to prevent sticking).

Uncover and cook on low 1 hour longer. If desired, stir with a wire whisk until smooth. Spoon into freezer containers, leaving 1/2-in. headspace. Cover and refrigerate or freeze.

NUTRITION

2 tablespoons: 68 calories, 0 fat (0 saturated fat), 0 cholesterol, 9mg sodium, 17g carbohydrate (16g sugars, 1g fiber), 0 protein.