

All-Day Apple Butter

This recipe is from AllRecipes.com (<https://www.allrecipes.com/recipe/21205/all-day-apple-butter/>). This tasty apple butter is a real slow cooker, but well worth the wait. Depending on the sweetness of the apples used, the amount of sugar may be adjusted to taste.



Ingredient Checklist

- 5 ½ pounds apples - peeled, cored and finely chopped
- 4 cups white sugar
- 2 teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon salt

Directions

Instructions Checklist

- **Step 1**
Place the apples in a slow cooker. In a medium bowl, mix the sugar, cinnamon, cloves and salt. Pour the mixture over the apples in the slow cooker and mix well.
- **Step 2**
Cover and cook on high 1 hour.
- **Step 3**
Reduce heat to low and cook 9 to 11 hours, stirring occasionally, until the mixture is thickened and dark brown.

- **Step 4**

Uncover and continue cooking on low 1 hour. Stir with a whisk, if desired, to increase smoothness.

- **Step 5**

Spoon the mixture into sterile containers, cover and refrigerate or freeze.