

Apple Butter

Yield: about 4 pints

Ingredients:

4 pounds apples (about 16 medium-sized apples)
4 cups sugar
½ teaspoon ground cinnamon
½ teaspoon allspice
¼ teaspoon ground cloves

Directions:

******Note:** You don't have to can this recipe. You can make a small batch and keep. If you plan to can this recipe and you are not familiar with proper food preservation methods please read about it here and follow all instructions:

http://nchfp.uga.edu/publications/uga/using_bw_canners.html or purchase the Ball Blue Book here: [Ball Blue Book](#)

It is very important to follow proper canning instructions to ensure the safety of the food.

You can also double or triple, etc the recipe if you have a big enough pot, or multiple pots.

To prepare the pulp:

Wash, peel, core and slice apples into quarters. Place apples and 2 cups of water in a large pot and simmer until apples are soft. Drain the water from the apples and puree in food processor or blender. Measure 2 quarts (8 cups of apple pulp).

Combine the apple pulp, sugar and spices in a large saucepan or stockpot. Cook slowly until it's thick enough to round up on a spoon. I just find the consistency I like to spread on toast or a sandwich. As the mixture thickens stir frequently to prevent it from sticking to the pan. If it becomes too thick you can add water, or apple juice until it reaches the desired consistency.

Ladle the hot butter into clean and hot jars, leaving ¼ inch headspace. Remove any air bubbles with spatula. Wipe any spills from the jar, especially where the lid will touch and seal. Adjust the two-piece caps on the jars - until tight. Do not tighten as tight as you can. Just enough to know it's closed. Process in a boiling-water canner for 10 minutes (adding time for altitude adjustment). See chart below. I had to add 10 minutes to the processing time for my altitude - for a total time of 20 minutes.

Following canning guide for removing jars and letting them cool. (link at the top of the recipe or in the Ball Blue Book).

Boiling-Water Canner Altitude Adjustments (from the Ball Blue Book - guide to preserving - 2009)

Altitude in feet	Increase processing time
1,001 to 3,000	5 minutes
3,001 to 6,000	10 minutes
6,001 to 8,000	15 minutes
8,001 to 10,000	20 minutes

Recipe Source: Ball Blue Book - Guide to Preserving - Published in 2009 with spice adaptations from a family recipe, all the way from my husband's great grandmother.