



**INGREDIENT LIST:**

- 10-12 LB APPLES
- 3 TSP. CINNAMON
- ½ - 1 TSP. CLOVES
- SUGAR OR OTHER SWEETENER  
*to taste*

**SPECIAL EQUIPMENT**

- SLOW COOKER
- FOOD MILL OR STRAINER

**INSTRUCTIONS:**

Wash and cut apples in halves or quarters and pack them into a slow cooker. If apples are not organic, you may wish to peel them. The number of apples needed will vary based on their size and the size of the slow cooker. Do not add water. Cook for 18 hours on low without removing the lid. After 18 hours, carefully remove cooked apples from the slow cooker and run them through a food mill or strainer. Add sugar to taste, 3 tsp. cinnamon and 1/2 to 1 tsp. cloves. Pour the apple butter back into the slow cooker and cook another 4 hours on low.

**NOTES:**

Apple butter can be canned or frozen for storage, or keep in the refrigerator for up to 2 months.

To can: Carefully ladle hot applesauce into clean, hot jars, leaving ½ in head-space. Wipe the tops of the jars clean. Place new lids on top of the jars and screw on rings, finger tight. Process for 10 minutes in a boiling hot water bath, with at least 1 inch of water covering jar lids. Place jars on a towel, at room temperature and out of drafts, to cool. Store at room temperature for up to 2 years.

To freeze: Allow apple butter to cool. Ladle into freezer containers, leaving ½ in headspace. Seal and freeze. Store in freezer for up to 1 year.



**GARDEN RECIPE**

Apples

FROM LOCAL FARMS AND GARDENS:

**SLOW COOKER APPLE BUTTER**  
 Recipe Adapted From: *Saving the Seasons: How to Can, Freeze, or Dry Almost Anything*



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