



All Day Apple Butter

**Delicious
Home
Recipes**



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You Will Need

- 5 1/2 pounds apples - peeled, cored and finely chopped
- 4 cups white sugar
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt

Directions

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.
2. Cover and cook on high 1 hour.
3. Reduce heat to low and cook 9 to 11 hours, stirring occasionally, until the mixture is thickened and dark brown.
4. Uncover and continue cooking on low 1 hour. Stir with a whisk, if desired, to increase smoothness.
5. Spoon the mixture into sterile containers, cover and refrigerate or freeze.