

Kettle Style Apple Butter- from ASW Homestead



Ingredients:

7 quarts apples (about 10 pounds)

3 cups sugar

2 teaspoons cinnamon

½ teaspoon cloves

Directions:

Core, skin, and dice apples. Fill 7-quart slow cooker with prepared apples.

Cook overnight (about 10 hours) on low.

The next morning, add the sugar, cinnamon, and cloves. Continue to cook all day (about 8 hours) on low.

Use an immersion blender to achieve the desired consistency.

Makes about 7 pints.

ASWHomestead.com