

Apple Butter

Yield: about 3 pints

Ingredients

4 pounds apples (about 16 medium)

4 cups sugar

2 teaspoons cinnamon

¼ teaspoon cloves

Directions

To prepare pulp: Wash apples. Core, peel, and quarter apples. Combine apples and 2 cups water in a large saucepot. Simmer until apples are soft. Puree using a food processor or food mill, being careful not to liquefy. Measure 2 quarts apple pulp.

To make butter: Combine apple pulp, sugar and spices in a large saucepot. Cook slowly until thick enough to round up on a spoon. As mixture thickens, stir frequently to prevent sticking. Ladle hot butter into hot jars, leaving ¼-inch headspace. Remove air bubbles. Adjust two-piece caps. Process 10 minutes in a boiling-water canner.

Note: If butter becomes too thick, add water or apple juice for desired consistency.