

SLOW COOKER APPLE BUTTER

COURSE: JAM/CONDIMENT CUISINE: AMERICAN PREP TIME: 30 MINUTES COOK TIME: 10 HOURS
TOTAL TIME: 10 HOURS 30 MINUTES SERVINGS: 32 OZ AUTHOR: MICHELLE DE LA CERDA

Slow Cooker Apple Butter ~ Smooth and silky slow cooker apple butter with simple ingredients is the epitome of Fall's bounty.

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INGREDIENTS

- 4 lbs . Jongold apples; peeled , cored, and cut
- 3/4 cup granulated sugar
- 1 cup dark brown sugar
- 1/4 tsp . ground clove
- 2 tsp . cinnamon
- 1/2 tsp . ground nutmeg
- 2 tsp . lemon juice
- 1 tbsp . vanilla extract

INSTRUCTIONS

1. Add everything to a slow cooker.
2. Cook on the lowest setting for 10-15 hours.
3. Once the apples have cooked down, use an immersion blender and puree until smooth.
4. Or not, if you prefer it chunky.
5. Store in an airtight jar in the refrigerator.
6. Makes about a quart (32 oz.)