

Slow Cooker Cranberry Apple Butter

Fresh cranberries, apple, orange juice and cinnamon cooked to perfection in the slow cooker.

Prep Time	Cook Time	Total Time
20 mins	5 hrs	5 hrs 20 mins



Course: Breakfast Cuisine: American

Keyword: cranberry apple butter Servings: 20 Calories: 59kcal

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5 from 1 vote

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 2 lbs. apples peeled cored and sliced (I used granny smith about 6 cups total after being cut)
- 12 oz bag fresh cranberries
- ½ tsp. ground cloves
- 2 cinnamon sticks
- 1 cup orange juice
- ½ cup brown sugar add this at the end to taste

Instructions

1. Add the sliced and peeled apples to the slow cooker, note don't worry about using the exact amount of apples as me, somewhere close is fine. Add the cranberries, clove, cinnamon sticks and orange juice.
2. Cover and cook on HIGH for 5 hours or low for 8, without opening the lid during the cooking time.
3. When the cooking time is done, remove cinnamon sticks and discard. Ladle everything into a blender, add the sugar. I used a half cup of packed brown sugar and that was good for my taste. Use less if you don't like things too sweet, you can always add more. Blend everything together until smooth.
4. I think this tastes better after being refrigerated overnight. Great on biscuits or croissants.
5. Enjoy!

Nutrition

Calories: 59kcal | Carbohydrates: 15g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Sodium: 3mg | Potassium: 95mg | Fiber: 2g | Sugar: 12g | Vitamin A: 60IU | Vitamin C: 11mg | Calcium: 14mg | Iron: 1mg

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