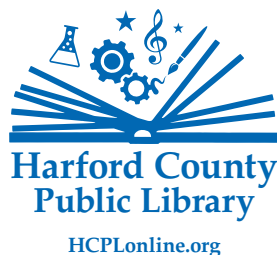




in  
partnership  
with



and



## APPLE BUTTER

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### INGREDIENTS

4 pounds apples, combo of tart & sweet i.e. Granny Smith, Gravenstein, Pink Lady, quartered

¼ cup apple cider vinegar

1 ¾ cups water, or combo water and apple cider

3 to 4 cups sugar

2 teaspoons cinnamon

½ teaspoon allspice

½ teaspoon ground cloves

Juice of 1 lemon

### DIRECTIONS

- 1 | Place the quartered apples in a pot and add the apple cider vinegar and water/apple cider. Bring to a boil, reduce the heat to medium, and cook the apples, covered, for about 10-15 minutes, stirring often. When the apples are quite soft, transfer to a food mill, and process into a coarse puree.
- 2 | Preheat the oven to 325° F.
- 3 | Place the apple mixture into an oven-proof pot, and stir in 3 cups of the sugar. Add the cinnamon, allspice, cloves, and lemon juice and mix well. Bring to a boil, then reduce heat to a simmer. Taste the mixture to see if you would like it sweeter. If so, gradually add the remaining sugar, until the mixture reaches the desired sweetness.
- 4 | Place the pot into the oven and bake for about 1 hour, or until thickened. Stir the pot every 15 minutes during the baking process to ensure the apple mixture does not scorch.
- 5 | Allow apple butter to cool and then transfer into containers or jars.