

# Slow Cooked Apple Butter

Makes a lot, very shareable : about 12 hrs

## Ingredients:

- 5½ lbs apples, a variety of types (Gala, Granny, Golden, Heirloom if you can find it)
- 2 cups sugar
- 1 tsp cinnamon
- ½ tsp cloves
- ½ tsp nutmeg
- optional: 2-3 tsp apple cider vinegar
- optional: pinch of salt (my personal addition)

## Instructions:

- Peel/core apples and cut them into 1-inch chunks.
- Place apple chunks in a slow cooker set to high for an hour, **leave the lid off**.
- After an hour, turn heat to low, place the lid on, and cook for 8-10 hours. Perfect for an overnight cook!
- After the apples lose ⅓ of their volume and crumble at the poke of a fork, add the sugar\* and spices **but not the apple cider vinegar yet (if using)**.
- Stir the apple mixture and turn the heat back up to high, cover with the lid, and cook for one more hour.
- Taste. This is when I added the apple cider vinegar because I think it cuts the sweetness perfectly. Add one teaspoon, stir, taste, add more if needed.
- Once the seasoning is adjusted, mash with a potato masher or blitz with an immersion blender until velvety.
- Store in clean jars in the fridge for 6-8 weeks or “can” it if that’s something you’re into.

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**recipe notes:**

- Mine tasted very sweet! So I added almost all the sugar, but did go a little short on it.
- I ended up cooking my apple butter on high for one more hour after blending it because I didn't feel like it was quite thick enough for my liking. It all depends on what apples you have so just use your eyes and instincts for that part :)

**what you learn:**

- I think this recipe encouraged me to use my eyes and taste buds to judge when the apple butter was ready/if I seasoned it properly. I took charge and made last minute decisions as needed.