

CROCK POT APPLE BUTTER

Approximately 3 lb. apples (make sure 1/2 are Granny Smith)

Gala, Fuji, Or Granny Smith

3 cups sugar

2 tsp. cinnamon

1 tsp. nutmeg

1/2 tsp. allspice

1/2 tsp. cloves

Dash of salt

3/4 cup water or fresh apple cider

Fill Crock-pot 3/4 full with peeled, cored and sliced apples. Add the remaining ingredients and stir until evenly mixed. Cover and cook on low setting overnight or until the butter is of a thick, spreadable consistency.

If apple butter has too much liquid, remove lid and cook on high until thickened. Stir often as butter thickens to prevent scorching.

Mash Apple Butter until chunky or smooth with hand held masher or blender

Store in refrigerator for up to 6 weeks. Freeze for longer storage.

Put in jars with water bath processing also.

Variation: For a less sweet apple butter, substitute 1 cup honey for the sugar.