



Apple Butter

Servings: 8-10, 1 cup jars | Prep Time: 40 Min.

Serving Suggestions: On toast, biscuits, or pancakes; serve as applesauce or add to applesauce to make it sweeter, or serve on top of your favorite pork dish.

Ingredients:

- 10 cups Granny Smith apples, peeled, cored, and sliced thin
- 2 tbs. Cinnamon
- 1 tbs. Chili Powder
- 5 cups brown sugar
- ½ tsp. cloves



Instructions:

Prepare jars, lids, and sealing rings in boiling water.

Directions: Layer apples with sugar mixture in a Crock-pot. Set Crock-pot to low and cook for 10-12 hours. (Cook overnight and wake up to a wonderful smell!) Then uncover and cook an additional 2-4 hours on high until apple butter is thick.

Using a blender or thunder stick mix the ingredients until smooth. Ladle apple butter in to canning jars with rubber-ringed lids. Tighten lids and turn jars upside down for five minutes to seal jars.

