

Apple Butter

Ingredients

- 8 apples
- 1 tsp vanilla
- 1 cup sugar
- 1 cup packed brown sugar
- 1/2 tsp cloves
- 2 tsp cinnamon

Instructions

Peel and core apples and dice them up, nothing pretty.(I leave skins on)

Throw the apples in your crock pot with the Tablespoon of Vanilla. You want your crock pot to be full of apples so peel as many as apples as you need for that. Turn your crock pot on low and cook for 6-8 hours. Check it every couple hours to give it a stir and see where it's at. Mine was done more around the 6 hour mark but I think my crock cooks things a bit quicker than others.

Add your white sugar, brown sugar, cinnamon, and cloves. Give it a stir and cook another 5-6 hours. Mine was ready at about 5. Also stir it around every once and a while. Mine seemed to need it...yours might not!

When you spoon this into containers, please be careful. I don't want you to drop any of this hot stuff on your hand....because that might hurt a lot and make you want to scream and throw your hand around like a crazy lady. It didn't happen to me or anything but just be careful.

I freeze my containers.

Summary

Yield: 1

Source:

<http://sweetandsavorybysarah.blogspot.com/2011/09/apple-butter-in-crock-pot.html>

Prep Time: 12 hours

Category: Condiments

Cuisine: American