

Apple Butter

Equipment needed: Crock Pot, Splatter Screen, Immersion Blender, Jars, Patience

Ingredients:

Apples

Sugar

Cinnamon

Nutmeg

*Note on ingredients: you can use any type of apple your heart desires, I used Granny Smith in this recipe because they were on sale. How many you use also depends on the size of your slow cooker/crock pot. We have a 2 quart sized crock pot and I used 10 apples. Just make sure that you adjust the amount of sugar and spices accordingly.

1. Wash, peel, core, and cut apples into quarters or thick slices. Fill the crock pot to within 1 inch of the lid.
2. Measure out and pour in 1 1/2 cups of sugar, 2 tsp of cinnamon, and 1 1/2 tsp of nutmeg. Note: you can adjust the cinnamon and nutmeg to taste. Don't like nutmeg? Use cloves or allspice but do know that a little goes a long way.
3. Place the splatter screen on top of the slow cooker and the slow cooker lid on top of that but slightly off center, this allows for steam to escape while cooking and the splatter screen keeps your counter free of a giant mess.
4. Cook on low for approximately 8 hours and stir occasionally. You know you are headed in the right direction when the whole house smells like apple pie. The butter is done when it is a nice brown color and thick. If it is too thick and there are still some chunks of apple use an immersion blender to make it extra smooth.
5. Wash your jars, fill them up with apple butter, and pat yourself on the back. You are awesome.

