



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

INSTANT POT APPLE BUTTER



Apple butter is a wonderful old-fashioned spread the whole family will love. Top your toast and English muffins, add a dollop to your ice cream, or use it as a side with pork.



00 HR 55 MINS



Serves 6 to 8 jars



Featuring

[Rainbow Orchards](#)
[Smit Farms](#)

INGREDIENTS

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- 12 cups apples, about 14 medium
- 1/3 cup coconut sugar
- 2 teaspoons cinnamon
- 2 teaspoons pure vanilla extract
- 1 teaspoon lemon juice
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- Pinch salt

METHOD

Wash and slice apples (no need to peel). Place apples into Instant Pot.

Add all other ingredients to the Instant Pot and pressure cook on high for 20 minutes.

When done, release pressure and carefully remove lid.

Stir apple butter to mix ingredients.

Transfer apple butter to a blender or use an immersion blender to blend until smooth.

Blend less if a chunkier butter is desired.

Pour into jars and let it cool for a couple of hours on your counter, then cover and refrigerate overnight.

Keep it stored in your fridge. Stores for 2 to 3 weeks.