



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

EASY SLOW COOKER APPLE BUTTER



Apple butter so easy, you'll make it again and again. Jar some up and give as gifts!



00 HR 35 MINS



Serves 4



Featuring

[Lujan Farm](#)

[Smit Farms](#)

[Prevedelli Farms](#)

[Rainbow Orchards](#)

INGREDIENTS

6 pounds apples
2 cups white sugar
1 cup brown sugar
1 tablespoon cinnamon
1/4 teaspoon ground cloves
4 tablespoons maple syrup
1/4 teaspoon salt
2 tablespoons apple cider vinegar

METHOD

Core and peel apples. Fill large slow cooker with apples. Pour in remaining ingredients. Cook on high for 1 hour; stir.

Cook on low for about 9 to 10 hours or overnight until the apples are soft. Remove the lid and cook on high for 1 hour to allow for thickening to desired consistency. Using an immersion blender, blend until smooth.

While the mixture is still hot, fill sterilized jars, then add lids and rings; refrigerate for up to two weeks or can in a water bath canner. Process

for 20 Minutes.