



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, LLC](#)

[Prevedelli Farms](#)

## 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

## PREPARATION

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 hours or overnight. Cook on high with lid removed for 1 hour. Strain out 2 cups liquid. Return to cooker and using an immersion blender, blend until smooth.

Fill sterilized jars, add lids and rings; refrigerate for up to two weeks or can in a water bath canner. Process for 20 Minutes.