

# APPLE BUTTER

## INGREDIENTS

10 medium apples  
1 ¼ cups apple cider or juice  
½ cup white or brown sugar  
2 teaspoon ground cinnamon  
¾ teaspoon ground cloves  
½ teaspoon allspice

## METHOD

Core the apples and chop into small pieces. If you are using a food mill, there is no need to peel the apples. If you don't have a food mill, peel the apples first.

Put apples in a large, heavy saucepan or dutch oven. Add the apple cider or juice. Bring to a boil, then reduce the heat to low. Cover and simmer, stirring occasionally, until the apples are very soft ( ½ - ¾ hour).

If you are using a food mill, put the apples through the mill to remove skins and return the puree to the saucepan. If you have peeled the apples, are not using a food mill, you will need to mash them a little.

Remove the cover and stir in sugar, cinnamon, cloves and allspice. Simmer at very low heat for about another two hours, stirring occasionally to keep the mixture from burning.

The mixture will gradually get thicker and darker brown. It is done when the mixture sheets from a spoon. You can also place a small quantity on a plate. When no liquid separates around the edge of the butter, it is done.

This will keep in the refrigerator for about 2 weeks.