

All-Day Apple Butter

5½ lbs. apples – peeled, cored, and finely chopped
1 c. sugar
1 c. brown sugar
2 tsp. ground cinnamon

¼ tsp. ground cloves
¼ tsp. ground nutmeg
¼ tsp. salt

Place the apples in a slow cooker. Mix the remaining ingredients in a medium bowl. Pour the mixture over the apples in the slow cooker and mix well. Cover and cook on high 1 hour.

Reduce heat to low and cook 9 to 11 hours, stirring occasionally, until the mixture is thickened and dark brown.

Uncover and continue cooking on low 1 hour. Stir with a whisk, if desired, to increase smoothness. (You can use a hand blender to be smoother for spreading)

Test for doneness by putting a small spoon of apple butter on cold saucer. If liquid does not rim the mound the apple butter is done. Cook longer if liquid rims the apple butter.

Spoon the mixture into sterile containers, cover and refrigerate, freeze, or water bath can. Makes 4½ pints or 8-9 half-pint jars.

Submitted by: Earlene King from www.allrecipes.com