



## Apple Butter

### Supplies

paring knife

apple corer & divider or apple peeler, slicer and corer (*optional tools to reduce preparation time*)

large pot

large spoon

food processor or food mill

### Ingredients

16 apples

1 tablespoon lemon juice

1-2 cups water

1/2 cup sugar

1/2 cup dark brown sugar

1 1/2 teaspoons ground cinnamon

2 teaspoons ground allspice

1/2 teaspoon ground ginger

### Directions

Rinse, peel, core and slice your apples. Pour lemon juice over the apples. Use your hands to mix the apples around to ensure lemon juice gets on all apple slices.

Add apples and water to large pot. Boil apples until soft and tender. Spoon the apples into the food processor or food mill. Purée the apples.

Spoon apple purée into the large pot and then add the sugar, cinnamon, allspice and ginger. Cook on low heat. As the purée thickens, stir more frequently to prevent sticking. Stop cooking when apple butter is at desired thickness.

**Note:** *Use more than one apple variety to create your desired flavor, tart or sweet or somewhere in between.*