

Homemade Apple Butter Recipe

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Ingredients:

5 lbs. Apples
3 Cups Water
1 cup Apple Cider Vinegar
½ cup Brown Sugar
3 ½ cups White Granulated Sugar, adjust as needed according to instructions.
2 teaspoons Cinnamon
1 teaspoon Vanilla Extract
1 teaspoon Ground Cloves
1 teaspoon Ground Allspice
½ teaspoon Nutmeg
1 Lemon, zest plus juice.
1 pinch of Salt

Instructions:

Wash the Apples in cool water.
Slice apples into quarters or smaller pieces if using very large apples.
Add 3 cups of Water to a large sauce pot, place on Medium-High Heat, bring to a rolling boil.
Add Apple Cider Vinegar.
Add the sliced apples.
Cover pot, reduce heat and let apples simmer for about 30 minutes or until soft.
Firmer apples will need more cooking time. Stir apples as needed as they cook down.
Use a spoon to remove apples and place in a food mill or sieve.
Force the pulp through the sieve and place in separate bowl below.
Measure the amount of puree you now have as you place it back into the sauce pot.
Add ½ cup Sugar to each cup of apple puree, adjusting amount as needed... starting with ½ cup as Brown Sugar and the remainder as White Sugar.
Stir sugar until it dissolves.
Add Cinnamon
Add Ground Cloves
Add Ground Allspice
Add the zest from one Lemon plus... juice.
Add Vanilla Extract

Add pinch of Salt

Stir well to incorporate all flavors.

Place sauce pot over very low heat and let simmer for about 6 hours, stirring as needed to keep from burning. Mixture will thicken over time and splatter if not watched carefully.

As it thickens, place a spoonful on a saucer that has been kept in the freezer.

Swipe your finger through the butter to see if it will leave a trail or if it runs back together.

When done, ladle into hot jars leaving $\frac{1}{4}$ inch headspace.

Remove air bubbles, clean rim, apply lid, apply band, tighten finger tight.

Process 10 minutes using the water bath method.

Double check processing time based on Altitude of your location.

NOTES: I had 9 cups of puree. I opted for 4 cups of sugar. Figure out how much sugar is needed to complete the recipe. Make the first cup of that amount as Brown Sugar.