

# All-Day Apple Butter

By Great Lakes  
Ace Hardware

## Ingredients

- 5-1/2 lbs. apples, peeled and finely chopped
- 4 cups sugar
- 2-3 tsp. ground cinnamon
- 1/4 tsp. ground cloves
- 1/4 tsp. salt

## Directions

Place apples in a 3 qt. slow cooker. Combine sugar, cinnamon, cloves and salt; pour over apples and mix well. Cover and cook on high for 1 hour.

Reduce heat to low, cover and cook for 9-11 hours or until thickened and dark brown, stirring occasionally (stir more frequently as it thickens to prevent sticking).

Uncover and cook on low 1 hour longer. If desired; stir with a wire whisk until smooth.

spoon into freezer containers, leaving 1/2-inch headspace. Cover and refrigerate or freeze.

**Note:** Depending on the sweetness of the apples used, you can adjust the sugar to taste.

