

Crock Pot Apple Butter

By Great Lakes
Ace Hardware

Ingredients

- 4 lbs. Cooking Apples (stemmed, peeled and quartered)
- 2 cups apple cider
- 2-1/2 cups sugar
- 2 teaspoons ground cinnamon
- 1 tsp. ground cloves
- 1/8 tsp. allspice
- 1 box pectin

Directions

Cook apples and cider covered in crock pot on low for 10 hours.

Then stir while adding sugar, ground cinnamon, ground cloves, allspice and pectin.

Cook 1 more hour with lid off to thicken. Pour hot apple butter into hot sterilized canning jars. Fill very close to top and seal with rubberized lid.

