

You can find this and many other recipes in *I didn't know my slow cooker could do that: 150 delicious, surprising recipes*, by Better Homes and Gardens (p.90). Check it out at Briggs District Library today!



apple butter

PREP: 40 minutes **SLOW COOK:** 6 to 6½ hours (high) **COOL:** 1 hour **MAKES:** Four half-pints

- 12 cooking apples, peeled, cored and sliced (14 cups)
- 2 cups sugar
- 1½ tsp. ground cinnamon
- ½ tsp. ground cloves
- ½ tsp. ground allspice

1. Place apple slices in a 5- or 6-quart slow cooker. Stir in remaining ingredients.
2. Cover and cook on high for 4 hours. Stir. Uncover and cook on high 2 to 2½ hours more or until apples are very tender and most of the liquid has evaporated. Cool apples at least 1 hour, or cover and chill overnight.

3. Process apples with an immersion blender or food mill. (Or process, half at a time, in a blender or food processor. Apple butter will be lighter in color and thinner in consistency.)

4. Ladle apple butter into four half-pint freezer containers, leaving ½-inch headspace. Seal and label. Store up to 3 weeks in the refrigerator or 1 year in the freezer.

PER 2 TABLESPOONS: 70 cal., 0 g fat, 0 mg chol., 0 mg sodium, 18 g carb., 1 g fiber, 0 g pro.