



Apple Butter

Ingredients:

- 3 cups apple cider
- 6 large apples
- molasses or honey
- cloves
- cinnamon
- allspice
- nutmeg

Equipment:

- Measuring cups & spoons
- Knife
- Cutting Board
- Large Pot
- Spoon
- Something to help mash
- Storage containers



Instructions:

1. Bring the cider to a boil and let boil until the cider amount is reduced (about 30 to 45 minutes).
2. While the cider is boiling, skin and remove the core from the apple and cut into smaller pieces (at least quartered, but we recommend smaller to allow for faster cooking).
3. Add the apples to the boiling cider and cook covered, stirring frequently until the the apples are soft (about 30 to 45 minutes)
4. Mash the apples in the pot.
5. Stir in the spices and molasses or honey to taste.
6. Continue cooking until the liquid is mostly absorbed and the apple butter is the consistency of oatmeal.
7. Let the apple butter cool slightly before storing.

