



PACIFIC COAST  
FARMERS' MARKET  
ASSOCIATION

## EASY SLOW COOKER APPLE BUTTER



Apple butter so easy, you'll make it again and again. Jar some up and give as gifts!



00 HR 35 MINS



Serves 4



Featuring

[Lujan Farm](#)

[Smit Farms](#)

[Prevedelli Farms](#)

[Rainbow Orchards](#)

## INGREDIENTS

6 pounds apples  
2 cups white sugar  
1 cup brown sugar  
1 tablespoon cinnamon  
1/4 teaspoon ground cloves  
4 tablespoons maple syrup  
1/4 teaspoon salt  
2 tablespoons apple cider vinegar

## METHOD

Core and peel apples. Fill large slow cooker with apples. Pour in remaining ingredients. Cook on high for 1 hour; stir.

Cook on low for about 9 to 10 hours or overnight until the apples are soft. Remove the lid and cook on high for 1 hour to allow for thickening to desired consistency. Using an immersion blender, blend until smooth.

While the mixture is still hot, fill sterilized jars, then add lids and rings; refrigerate for up to two weeks or can in a water bath canner. Process

for 20 Minutes.