

Slow cooker apple butter

12-14 cooking apples
(16 c chopped)

2 c cider

2 c sugar

1 tsp cinnamon

1/4 " cloves

Core & chop apples (do not peel) Combine apples

& cider in slow cooking pot. Cover & cook on low

10-12 hrs. Till apples are

mushy. Puree in food mill.

Return to pot & sugar, cinnamon & cloves. Cover & cook

1 hr on low heat. This will keep several weeks in fridge.

