



# HOMEMADE APPLE BUTTER

BEGIN WITH "ORCHARD FRESH" APPLES  
FROM BRECKNOCK ORCHARD.

Make apple sauce as described in our homemade applesauce recipe, to the point where sugar would be added.

Pour 3 quarts unsweetened applesauce into a 4 quart crock pot. Turn crockpot on high. Add 5 cups of sugar, 5 tsp. cinnamon, ½ tsp. salt, ½ tsp cloves. Stir well. Let crockpot on high, uncovered for 8–10 hours, stirring approx. every 2 hours.

Apple Butter should be thick and dark after 10 hours of cooking.

Jar. Clean rims of jars. Put lids on, then process in boiling water bath for 10 minutes.



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