

## Fall Crock Pot Apple Butter

Recipe by CALF Volunteer, Teri Moore

Apples, peeled, cored, sliced  
2 cups sugar (more or less to taste)  
4 tsps. Cinnamon  
3/4 tsp ground cloves  
1/4 tsp salt

Fill Crock heaping full of apples. Combine sugar and spices, and sprinkle over apples.

Cover and cook on high for 1 hour. After the 1 hour of cooking on high, lower the temperature and cook all day or all night. Stir occasionally. Cook until thick and dark in color. Put in blender and puree until mixture is smooth.

Heat canning jars. Spoon apple butter into heated glass canning jars and seal. Process with a hot water bath. See <http://www.simplycanning.com/canning-apple-butter.html> for more canning/processing details.

Enjoy on toast or biscuits!



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