



## Apple Butter

4 lbs apples - peeled, cored, and cut in quarters

1 cup water

1 cup apple cider

2 ½ cups brown sugar

1 ½ tsp cinnamon

1 tsp ground cloves

½ tsp allspice

Grated rind and juice of one lemon and one small naval orange

Cook prepared apples in the water and cider over med-high heat until soft

Process the mixture in a food processor or food mill

Add 1 cup of brown sugar per cup of puree

Add cinnamon, cloves, allspice, fruit zest and juice

Cook over very low heat until thickened and dark brown (3-4 hours)

Follow standard canning methods and water bath process for 5- 7 minutes