

**APPLE BUTTER** Peggy Stolfus

4 qts. apples

2 qts. apple cider

2 cups sugar

2 cups dark corn syrup

1 tsp. cinnamon

Boil the cider until reduced to 1 quart. Pare the apples and slice into thin pieces. Put the apples into the cider. Cook very slowly, stirring frequently, until the mixture begins to thicken. Add sugar, syrup and cinnamon and continue to cook until thick enough to spread when cool. Seal in sterilized jars.

This recipe yields 5-6 pints.