

**Crockpot apple butter-no sugar added** By Nancy Compton Huskins on Saturday, September 21, 2013 at 5:57am

\*makes approximately 5-6 pints

Home made apple juice being made to use in the recipe. Store bought is fine too!

**Ingredients:**

- 21 whole Medium-sized Apples (use A Sweet Variety like Jonathan, Gala Or Fuji)
- 4-½ cups Unsweetened Apple Juice
- 6 Tablespoons Apple Cider Vinegar
- 3 Tablespoon Ground Cinnamon
- ¾ teaspoon Ground Nutmeg
- ¾ teaspoon Ground Cloves
- ⅓ teaspoon Sea Salt

**Instructions:**

Apples cut, cored and seasoned – ready to cook down overnight in the crock pot

1. Core and slice apples with skin on. Using an apple slicer/corer makes it quick and easy to get all apples cut before they begin to turn brown. Make sure to cut out any bruised or bad spots.
2. Add to a 6qt. crockpot, followed by the rest of the ingredients.

Apples cooked down and the immersion blender ready to make the mixture smooth.

3. Stir mixture a few times to coat the apples evenly with the liquid and spices.
4. Cover cook on low for 12 hours or overnight.
5. Turn off the crockpot and allow the apple mixture to cool for about an hour. The apples should be very soft and a dark brown color when they're ready.

Apple butter ready to be canned.

6. Use an immersion blender to blend apple mixture to a smooth consistency. If you don't have an immersion blender, you can pour cooled apples and liquid into a blender and blend until the mixture is completely smooth.
7. Let the apple butter cool completely and then store in the fridge for up to 2 weeks, freeze for up to 6 months, or can the apple butter for 10 minutes in a hot water bath.