

## **Apple Butter**

2 quarts unsweetened applesauce

4 cups of sugar

1/4 tsp. ground cloves

2 tsp. ground cinnamon

Mix together and cook, stirring over low/medium heat to prevent from sticking until it thickens. You'll know it is done when you can put some on a spoon, spatulate it and it doesn't gel back together. This could take a good hour or more so be patient. The house sure smells great! lol Water bath pints or quarts for 10 minutes. This recipe yields about 5 pint