

# HOMEMADE APPLE BUTTER

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## Supplies You Will Need

5 or 6 Ball® Pint  
Regular Jars

5 or 6 Ball® Regular  
Bands and Dome® Lids

Boiling-Water Canner

Large Spoon

Sieve or Food Mill

Large Saucepot

## Ingredients You Will Need

2 Quarts  
Finely Chopped Apples

2 Cups  
Sweet Apple Cider

3 Cups Sugar

1 Teaspoon Cinnamon

½ Teaspoon Allspice

½ Teaspoon Cloves

½ Teaspoon Ginger

½ Teaspoon Nutmeg

½ Teaspoon Mace

½ Teaspoon Salt

**To Prepare:** Cook apples in cider until tender. Press through a sieve or food mill. Combine apple pulp, sugar, spices and salt in a large saucepot. Stir mixture to dissolve sugar. Cook slowly until thick enough to round up on a spoon. As pulp thickens, stir frequently to prevent sticking. (If too thick, add a small amount of water or apple cider for desired consistency.)

**To Preserve:** Prepare home canning jars and lids according to manufacturer's instructions. Carefully ladle hot butter into hot jars, leaving ¼-inch headspace. Remove air bubbles. Wipe rim and threads of jar with a clean, damp cloth. Place lid on jar with sealing compound next to glass. Screw band down evenly and firmly, fingertip tight. Process 10 minutes in a boiling-water canner. Cool for 12 to 24 hours. Yield: About 5 pints.



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