

FROM THE SASQUATCH SCOOP

Apple Butter

Mom's Recipe — Spokane, Washington

YIELD

About 6 cups

PREP

25 min

COOK

About 1 hour

Ingredients

- 6 cups apple puree (about 6 lbs apples, peeled and cored)
 - 6 cups sugar
 - 1 teaspoon cinnamon
 - 1/2 teaspoon allspice
 - A dash of cloves
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Instructions

1. Peel and core the apples, then cut into 1-inch pieces. Place in a large stockpot with 1½ cups water and simmer over medium heat about 15 minutes, until soft, stirring occasionally.
 2. Puree with an immersion blender (or in batches in a blender) until smooth. Measure out 6 cups of puree and return it to the pot.
 3. Stir in the sugar and spices. Simmer over low to medium-low heat, stirring often, for about an hour, until thick enough to hold its shape on the back of a spoon.
 4. Ladle hot into clean, sterilized jars, leaving ¼-inch headspace. Wipe the rims and seal. Refrigerate up to a month, or can for shelf-stable storage (see below).
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Slow Cooker Method

Combine chopped apples, water, sugar, and spices in a slow cooker. Cook on LOW for 10 hours, then puree with an immersion blender. Switch to HIGH and cook uncovered, stirring occasionally, until thick.

To Can It

Process filled jars in a boiling water bath, covered by 1 inch of water, for 10 minutes (pint jars or smaller — adjust for altitude above 1,000 ft). Let jars rest in the canner 5 minutes, then cool undisturbed for 12 hours before checking seals.

A handwritten family recipe from a Spokane kitchen — slow-cooked, well-loved, and (unofficially) Sasquatch-approved.

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