

### Easy Slow Cooker Apple Butter (Fruit)



#### Ingredients:

- 2 pounds cooking apples (like Jonathan or McIntosh), peeled, cored and sliced (about 6 cups)
- 1 c sugar
- 3 T water
- 1 T cider vinegar
- 1 t ground cinnamon
- 1/8 t ground cloves
- 1/8 t ground allspice
- 1/8 t ground nutmeg

#### Directions:

1. Place apple slices in a 4-quart slow cooker.
2. Stir in sugar, water, vinegar, cinnamon, cloves, allspice and nutmeg and cover.
3. Cook on high-heat setting for 5 to 6 hours. Stir.
4. Cool mixture at least 1 hour or cover and chill overnight.
5. Ladle apple butter into half-pint storage or freezer containers, leaving a 1/2-inch head space.
6. Seal and label. Store 3 weeks in refrigerator or for 1 year in freezer.
7. Serve with whole grain toast or crackers.

Makes 2 half-pints.



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