

# Our State eats

## Apple Butter

- 5 pounds apples
- 3 cups water
- 1 cup apple cider vinegar
- ½ cup brown sugar
- 3½ cups white granulated sugar  
(adjust as needed according to instructions)
- 2 teaspoons cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- ½ teaspoon nutmeg
- 1 lemon
- 1 teaspoon vanilla extract
- Pinch of salt

Wash the apples in cool water, and slice into quarters or smaller if using very large apples. Add water to a large sauce pot and bring to a rolling boil over medium-high heat. Add apple cider vinegar and sliced apples. Cover pot, reduce heat, and let apples simmer for about 30 minutes or until soft. Firmer apples will need more cooking time. Stir apples as needed as they cook down.

Use a spoon to remove apples and place in a food mill or sieve. Force the pulp through the sieve and place in separate bowl. Measure the amount of puree you now have as you place it back into the sauce pot. Add ½ cup of sugar for each cup of apple puree, adjusting the amount



as needed; starting with the brown sugar and then the white. Stir sugar until it dissolves.

Add cinnamon, cloves, allspice, and nutmeg. Add the zest and juice from one lemon. Add vanilla extract. Add pinch of salt. Stir well.

Place sauce pot over very low heat and let simmer for about 6 hours, stirring as

needed to keep from burning. Mixture will thicken over time and splatter if not watched carefully. As it thickens, place a spoonful on a saucer that has been kept in the freezer. Swipe your finger through the butter to see if it will leave a trail or if it runs back together. When done, ladle into hot jars leaving ¼ inch headspace. Remove air bubbles, clean rim, apply lid, apply band, tighten finger tight. Process 10 minutes using the water bath method.

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