



## APPLE BUTTER

6 Cups apple puree (use a tart cooking apple)  
1 Cup granulated sugar  
2 cups firmly packed brown sugar  
½ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
¼ teaspoon ground cloves  
¼ teaspoon pumpkin pie spice  
2 tablespoons fresh or bottled lemon juice

Mix apple puree, sugars, cinnamon, nutmeg, cloves, pumpkin pie spice and lemon juice in a large, heavy saucepan. Cook, uncovered, over medium heat and when it begins to boil, turn down heat to low and simmer, stirring occasionally.

Place a couple of small saucers in the refrigerator. As mixture gets thicker, stir more often so it does not scorch. Total cooking time can take 1 to 2 hours.

Cook until a spoonful dropped onto a cold plate does not weep. Let the mixture sit on plate about 5 minutes to check the consistency.

Meanwhile, wash 6 half-pint jars. Keep hot until needed. Prepare lids as manufacturer directs.

Ladle the hot apple butter into 1 hot jar at a time, leaving ¼ inch head space. Wipe jar rim with a clean, damp cloth. Attach lid. Fill and close remaining jars. Process in a boiling water canner for 10 minutes.

Note: To make the puree, wash, peel, core and quarter apples. Place in saucepan with just enough water to cover the bottom of the pan. Cover and cook on medium heat until apples are soft. Put cooked apples through a sieve or food mill.