
**Waukesha County
UW Extension
Farmers Market Fresh**

Apple Butter

Ingredients:

Yield 8 to 9 pints

8 lbs apples (use Jonathan, Golden Delicious, Stayman, Macintosh, Winesap, or other tasty apple varieties)
2 cups apple cider
2 cups vinegar
2¼ cups white sugar
2¼ cups packed brown sugar
2 tbsp ground cinnamon
1 tbsp ground cloves



Directions:

1. Wash, remove stems, quarter and core fruit.
2. Cook slowly in cider and vinegar until soft.
3. Press fruit through a colander, food mill, or strainer.
4. Cook fruit pulp with sugar and spices, stirring frequently.
5. Test for doneness. (Remove a spoonful and hold it away from steam for 2 minutes. It is done if the butter remains mounded on the spoon. Another way to determine when the butter is cooked adequately is to spoon a small quantity onto a plate. When a rim of liquid does not separate around the edge of the butter, it is ready for canning.)
6. Fill hot into sterile half-pint or pint jars, leaving ¼ inch headspace. Quart jars need not be pre-sterilized. Adjust lids and process 5 minutes (half-pints or pints) or 10 minutes (quarts) in a boiling-water canner*

*Time will need to be adjusted when processing in altitudes over 1000 feet. If you are in Waukesha County this is not an issue.