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Waukesha County  
UW Extension

# Farmers Market Fresh

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## Apple Butter

### Ingredients:

*Yield 8 to 9 pints*

8 lbs apples (use Jonathan, Stayman, Winesap, Golden Delicious, Macintosh, 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



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.  
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

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*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 head-space. 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.

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