



Easy Overnight Apple Butter

Mary Ann Ferguson-Rich

The apple harvest is completed throughout the country. This recipe requires minimal effort to produce a perfect pint of apple butter!

Ingredients:

- 4 cups (about 1 1/4 pounds) peeled, chopped Granny Smith apples (or any combination of sweet and tart apples that you like)
- 2 tablespoons balsamic vinegar (I prefer 2 tablespoons of lemon juice)
- 3/4 cup packed dark brown sugar
- 1/4 cup butter divided (You can omit the butter if desired, I always do)
- 1 tablespoon ground cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon ground cloves (Depending on taste, the cloves can be omitted)
- 1 1/2 teaspoons vanilla (Depending on taste, the vanilla can be omitted)

1. Combine apples, sugar, vinegar (or lemon juice), two tablespoons of butter (if using), cinnamon, salt and cloves in slow cooker. Cover and cook on low for 8 hours.
2. Stir in the remaining two tablespoons of butter and vanilla (if using). Food process the apple butter (I like the smooth texture), or skip this step if you like it chunky. Pour into a one-pint canning jar and refrigerate.
3. If you want to preserve it for the shelf, sterilize the canning jar, and after filling it with the hot apple butter, water bath can according to the manufacturer's directions. (It makes a beautiful holiday gift if canned)