

# Apple Butter

## Ingredients:

- 5 c. apple cider or apple juice
- 1 c. cider vinegar
- 4 c. sugar
- 2 t. ground cinnamon
- 1/2 t. ground cloves
- 1/2 t. ground allspice

## Directions:

In a kettle (or large pot), combine apples, cider, and vinegar.

Boil, reduce heat and cover.

Let simmer for 30 minutes.

Press this through a sieve, add other ingredients.

Boil, reduce heat.

Simmer uncovered for 1 1/2 hours or until very thick.

Stir often.

Makes 8-9 half-pints