

APPLE CIDER BUTTER

Recipe modified from the cookbook "Ball Complete Book of Home Preserving" and used with permission ©2020 Chez LaRae



Decorate jars with labels & ribbon from CanningCrafts.com

Makes about eight 8-oz jars

- 6-7 lbs apples, peeled, cored, and cut into chunks (I like a mix of Granny Smith, Braeburn, and Gravenstein for a complex flavor)
- 2 cups apple cider
- 1 cup honey
- 2 tsp ground cinnamon
- ½ tsp ground cloves
- ¼ tsp nutmeg

1. Prepare water bath canner, lids, and jars.
 2. Place one or two small, clean plates in your freezer for jam “frozen plate test.” See details below*.
 3. Place rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Place lids in a small saucepan, cover with water, and bring to a simmer over medium heat. Do not boil. Keep lids hot until ready to use.
 4. In a large Dutch oven, combine apples and apple cider.
 5. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring occasionally, until apples are soft, about 30 minutes.
 6. Working in batches, transfer apple mixture to a food processor or blender. You can also use a stick blender directly in the Dutch oven. Puree just until a uniform texture is achieved, but do not liquefy.
 7. Back in the Dutch oven, combine apple puree, honey, and spices. Bring to a boil over medium-high heat, stirring frequently to prevent scorching. Reduce heat and boil gently, stirring often, until mixture thickens. At this point check texture. Does it look like smooth butter? If necessary, use a stick blender to further blend it into your desired consistency.
 8. Ladle hot jam into hot jars, leaving 1/4" headspace.
 9. Remove air bubbles with wooden skewer and readjust headspace if needed. Wipe jar rims with damp cloth and ensure there is no fruit or gel on the rims of the jars (or the jars may not seal). Apply lids and bands and adjust until fingertip tight. Place jars in boiling water canner.
 10. When all jars are in the canner, adjust the water level in the canner so that it covers the jars by at least one inch. Cover the canner with a lid and bring water to a full rolling boil over high heat. Once the water is boiling hard and continuously, begin counting the processing time of 10 minutes.
 11. Once full time is complete, turn off heat and let jars sit in canner an additional five minutes (this standing time allows the pressure inside the jars to stabilize and reduces the likelihood of liquid loss that could otherwise occur when the jars are removed.)
 12. Remove jars and place on a kitchen towel-lined space. The towel will help reduce the chance of jar breakage. Do not dry the lids or jars at this point. You do not want to disturb the lids while the seals are being formed. Allow jars to cool for 24 hours before removing bands and wiping down jars. Date jars and store in a cool dry place for up to one year.
- * **Frozen plate test:** Spoon a small amount of apple butter onto a frozen plate. When liquid does not separate, creating a rim around the edge, and mixture holds its buttery, spreadable shape, the butter is ready to put into jars.