

Slow Cooker Apple Butter

Makes 2 pints

- 1-3/4 lb apples
- 2 c sugar
- 1 tsp ground cinnamon
- 1/3 tsp ground mace
- 1/8 tsp salt

Peel, core and finely chop the apples. Place in a slow cooker.

Mix sugar and spices and pour over apples. Mix well.

Cover and cook on high for 1 hour. Reduce heat to low and cook another 9 to 11 hours, stirring occasionally until mixture is thickened and dark brown.

Uncover and continue to cook on low for 1 more hour. If you desire a smoother texture, stir apple butter with a wire whisk.

Spoon into sterile containers. Cover and refrigerate or freeze.

