

Canning Apple Butter

2 quarts cooked apple pulp
2 teaspoons ground cinnamon

4 cups sugar
1/4 teaspoon ground cloves

Core and quarter wash apples. Place in large pot with some liquid to steam. Stir often to prevent sticking or scorching. Cook long enough so the pulp is completely soft. Use sieve to remove skins. Put pulp in blender.

Measure apple pulp and add spices. Cook for about 15 minutes to blend flavors. Pour boiling hot butter in hot jars leaving 1/4-inch headspace.

Process in Hot Water bath for 10 minutes for pints and quarts.

Makes about 5 pints