



LEFT  
BEHIND  
Chapter 1

# APPLE BUTTER

About 3 Pints

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## ***Ingredients:***

4 pounds apples (peeled, cored, and sliced)

2 cups white sugar

2 cups brown sugar

1 tablespoon cinnamon

1/4 teaspoon ground cloves

## ***Directions:***

Wash, peel, core, and slice 4 pounds of apples.

Cook them down with 1/4 cup water in a stock pot, slow cooker, or use a steamer juicer (my preferred method.)

In a large pot, mix the apples with 2 cups of white sugar, 2 cups of brown sugar, 1 tablespoon of cinnamon, and 1/4 teaspoon of ground cloves.

Simmer until thick.

Pour or ladle the butter into clean, hot, pint-sized jars leaving 1/4 inch headspace. Place the lids and rings on and process for 10 minutes in a boiling water bath at sea level (adjust for elevation).