

# Apple Butter

Make your own Apple Butter right at home with your NESCO Slow Cooker. Smooth and tart, our recipe captures the best flavors of fall. We like to use Gala apples for their mildly sweet and crisp flavor. Enjoy this spread as a pancake topping, charcuterie side, or your new favorite breakfast treat.

## Your Key Ingredients:

[NESCO Slow Cooker](#)

## Grocery Ingredients:

6 Gala apples  
1 cup sugar  
1 cup brown sugar  
1 Tbsp cinnamon  
1/2 tsp nutmeg  
1/4 tsp cloves  
1/4 tsp salt  
1 Tbs vanilla extract

## Instructions:

1. Peel, core, and dice, and place apples into ceramic cooking pot.
2. In a separate bowl combine other ingredients. Combine mixture with apples, cover, and cook on LOW setting of **NESCO® Slow Cooker** until mixture has cooked down.
3. Uncover and cook for 2 more hours. Blend until smooth and serve or store.