

# Canned Apple Butter



**Your Key Ingredient to Food Preservation:**

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

[NESCO 6 Qt. Slow Cooker](#)

## **Ingredients:**

- 5.5 lbs (2.5 kg) soft, sweet apples (core and chop into  $\frac{1}{4}$ " pieces, no need to peel)
- 1 cup (200 g) packed brown sugar
- $\frac{3}{4}$  cup (150 g) granulated sugar
- 1 tablespoon ground cinnamon
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{8}$  teaspoon ground cloves
- 1 vanilla bean (or  $1\frac{1}{2}$  teaspoons vanilla extract)

## **Directions:**

### **1. Prepare the apples:**

Core and chop apples into small  $\frac{1}{4}$ " pieces. No need to peel them.

### **2. Combine Dry Ingredients:**

In a medium bowl, mix together brown sugar, granulated sugar, cinnamon, salt, and cloves until well combined.

### **3. Add to Slow Cooker:**

Place chopped apples in the slow cooker. Pour the sugar mixture over the apples and stir to combine.

Cover and cook on low for 10 hours.

### **4. Blend Apple Butter:**

After 10 hours, use an immersion blender to blend the apple mixture until smooth. If you don't have an immersion blender, transfer the mixture in batches to a regular blender. Scrape the seeds from the vanilla bean into the apple mixture (or stir in vanilla extract).

### **5. Final Cook:** Set the slow cooker to low heat and cook uncovered for an additional 2 hours, stirring occasionally.

### **6. Prepare the Smart Canner• Sterilize the Jars:** Most smart canners have a sterilization setting. Follow your canner's instructions to sterilize the jars before filling them, or use boiling water for 10 minutes in a separate pot. • **Prepare the Canner:** Add the recommended amount of water to the base of your smart canner according to the manufacturer's instructions for water-bath canning.

#### **4. Fill the Jars**

Using a canning funnel, carefully pour the hot apple butter into sterilized jars, leaving about  $\frac{1}{4}$  inch of headspace. Wipe the rims of the jars with a clean, damp cloth, and secure the lids.

#### **5. Process in the Smart Canner**

- Place the filled jars into the NESCO Smart Canner.
- Place liner pot in canner.
- Place canning rack in bottom of the liner pot.
- In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
- Press WB/Steam button on the control panel.
- Press the **TIME (+)** to set time for 10 minutes for pints and 15 minutes for quarts.
- Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
- Press **Start** button (DO NOT press Pressure Cook)
- Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
- Press **Start** again when the constant stream of steam is seen, the timer will automatically start.
- Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.

## 6. Cool and Store

When the canning cycle is complete, carefully remove the jars and allow them to cool on a towel. Check that the lids are properly sealed by pressing the center; if the lid doesn't flex, it's sealed.

Store your jars of apple butter in a cool, dark place for up to a year. Once opened, refrigerate and use within a few weeks.

**CAUTION: DO NOT** hit start a 3rd time. This will result in the unit shutting down completely.

**When WB function is complete:** Let unit rest for 20-30 minutes

before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.