

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.