Canned Apple Butter



Your Key Ingredient to Food Preservation:

NESCO Smart Canner

NESCO 6-Piece Canning Kit

NESCO 6 Qt. Slow Cooker

Ingredients:

- 8 lbs (3.6 kg) soft, sweet apples (wash, remove stems, quarter and core; no need to peel)
- 2 cups apple cider
- 2 cups vinegar (5% acidity)
- 2¼ cups (450 g) granulated sugar
- 2¼ cups (450 g) packed brown sugar
- 2 tablespoons ground cinnamon
- 1 tablespoon ground cloves

Directions:

1. **Prep jars:** For half-pint or pint jars, sterilize by boiling empty jars for 10 minutes, then keep hot until ready to use. Quart jars don’t need pre-sterilizing. Just wash them and keep them hot in simmering water. Wash lids in warm soapy water.
2. **Cook apples in cider and vinegar:** Use flavorful varieties like Jonathan, Winesap, Stayman, Golden Delicious, or McIntosh. Cook the apples slowly in the 2 cups apple cider and 2 cups vinegar until soft.
3. **Press the fruit:** Press the softened fruit through a colander, food mill, or strainer to remove skins and seeds.
4. **Cook pulp with sugar and spices:** Cook the fruit pulp with the 2¼ cups granulated sugar, 2¼ cups packed brown sugar, 2 tablespoons ground cinnamon, and 1 tablespoon ground cloves, stirring frequently. To test for doneness, remove a spoonful and hold it away from the steam for 2 minutes. It’s done if the butter stays mounded on the spoon. You can also spoon a small amount onto a plate. It’s ready when no rim of liquid separates around the edge.
5. **Fill the jars:** Using a canning funnel, fill hot butter into hot jars, leaving ¼ inch headspace. Wipe jar rims clean, then add lids and bands fingertip-tight.
6. **Load the NESCO canner:** Place the liner pot in the NESCO Smart Canner and Cooker and set the canning rack in the bottom. Load the filled jars onto the rack.
7. **Add water:** Fill with water until jars are covered by at least 1–2 inches. Make sure the Pressure Limiting Valve is set to Exhaust.
8. **Set water bath mode:** Press the WB/Steam button, then press TIME (+) to set the processing time from the table below. Adjust upward for altitude.

9. **Start and wait for full boil:** Press Start (do NOT press Pressure Cook). The digital chase will rotate as the unit heats. You'll see a constant, steady stream of steam from the Pressure Exhaust Valve once it reaches a boil.
10. **Start the timer:** Once you see the constant steam stream, press Start again to begin the processing timer. Do not press Start a third time, or the unit will shut down completely.
11. **Rest, then remove jars:** When the cycle finishes, follow your NESCO manual for the rest period before turning the lid to the open position. Carefully remove jars with a jar lifter. Lids will pop as they seal and cool.
12. **Cure before opening:** Cover jars with a towel and leave undisturbed for 12–24 hours before checking seals. Store sealed jars in a cool, dark place for up to a year. Refrigerate any unsealed jars and use within a few weeks.

Canning method (NESCO Smart Canner, water bath mode): Half-pints or pints 5 min / quarts 10 min at 0–1,000 ft; 10 / 15 min at 1,001–6,000 ft; 15 / 20 min above 6,000 ft.

Recipe adapted from NCHFP (National Center for Home Food Preservation), Apple Butter.