



Afton Apple Orchard Recipes
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Apple Butter

Ingredients

2 dozen med. apples, quartered, about 6 lb.

2 cups sweet cider

3 cups sugar

1 1/2 tsp. cinnamon

1/2 tsp. cloves

Directions

Cook apples in cider until tender. Press thru sieve or food mill. Measure 3 quarts apple pulp. Cook pulp until thick enough to round up in spoon. As this thickens be sure to stir often as this will stick and scorch. Add sugar and spices. Cook slowly, stirring frequently, until thick. Pour hot mixture into hot jars, leaving 1/4" to 1/2" head space. Adjust caps. Process pints or quarts for 10 minutes in boiling water bath.