



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA

A FASCINATING WORLD  
UN MONDE FASCINANT



# APPLE BUTTER

## Ingredients

4 lbs (1.8 kg) of good cooking apples (such as Granny Smith or Graven stein)  
1 cup (250 mL) apple cider vinegar  
2 cups water  
Sugar (about 2-3 cups (500 mL–750 mL), see cooking instructions)  
Salt  
2 teaspoons (10 mL) cinnamon  
½ teaspoon (3 mL) ground cloves  
½ teaspoon (3 mL) allspice  
Grated rind and juice of 1 lemon  
A chinois sieve and pestle or a food mill

## Preparation

Cut apples into quarters removing damaged parts, without peeling or coring them. Put them in a large pot with water and vinegar, cover and bring to a boil then reduce heat and cook until apples are soft; about 20 minutes.

Ladle apple mixture into a chinois sieve (or food mill) and using pestle, force pulp from the chinois sieve into a bowl below and measure resulting puree.

Add ¾ cup of sugar for every cup of apple puree and stir to dissolve sugar.

Add a dash of salt, cinnamon, ground cloves, allspice and lemon (rind & juice). Taste and adjust spices as necessary. Cook uncovered, in a large, wide, thick-bottomed pot on medium-low heat stirring frequently to prevent burning. Scrape the bottom while stirring to prevent crust from forming. Cook until thick and smooth; 1 to 2 hours, (i.e. when a small amount is spooned onto a cold plate it is thick and smooth). Pour into hot, sterilized jars leaving ½-inch head space (if half-pint jars) or ¼-inch head space (if pint jars) and seal (sterilize lids before applying them). Process filled and sealed jars in a hot water bath for 15 minutes (if half-pint jars) or 20 minutes (if pint jars) to ensure a proper seal.

**Note:** As an alternative to stovetop cooking, the puree can be cooked uncovered in a microwave, on medium heat to simmer, for around 30 minutes.

**Yield:** A little more than 3 pint jars