

SWEET DREAMS APPLE BUTTER

5 lbs. Apples (I like to use Fiji, Braeburn, Pink, or Roman. If using a sour apple, like Granny Smith, add an extra cup of sugar)

2 Cups Sugar

2 Cups Apple Cider

1 Cup Apple Wine or Sweet White Wine (set aside)

¼ Cup Blackstrap Molasses (add an extra ¼ cup if using sour apples)

1 ¼ tsp. Ground Cloves

¾ tsp. Ground Allspice

3 ½ Tsp. Ground Cinnamon

½ tsp. Ground Nutmeg

½ tsp. Ground Ginger

Instructions:

Core and chop apples and place in a 4qt crockpot with all ingredients *except the wine*. Set on low for 6-7 hours.

When the apples soften and begin to turn to mush, use an immersion blender to smooth out the texture and blend the ingredients.

Leave on low two more hours of the slow cooker process, add the apple wine, or white wine. The alcohol will cook off, but the acids create a smooth rich texture.

Add to jars and process according to water bath canning method. (ten-minute boil)

OR freeze or refrigerate.