

Apple Butter

Makes 2 cups

Ingredients

5 medium apples, cored and roughly chopped
1/4 tsp. salt
2 Tbsp. lemon juice
1 ½ tsp. ground cinnamon
1/4 tsp. ground cloves
1/4 cup pure maple syrup

Stir all ingredients together in a medium-sized pot. Cover and cook on low heat, stirring occasionally, for 2 hours or so until apples have reduced (and your house smells like an apple-y-cinnamon-y heaven). Remove pot from stove and let cool, uncovered, for 15 minutes or so. Puree apple mixture with an immersion blender (you could also use a regular blender or food processor, but I love the immersion blender!) until it's smooth and buttery.

If you want to thicken your apple butter even more after you've pureed it, just return it to the stove over low heat and let it cook down until it's reached your desired level of thickness. I generally cook the apple butter for an additional 30 minutes to an hour – it all depends on the apples you started with! Just keep an eye on it and tailor the process to suit your tastes.

Serve apple butter warm or let it cool and keep it in an airtight container in the fridge for up to a week.

Credit: lifeasastrawberry.com