

## Apple Butter

Use Jonathan, Winesap, Stayman, Golden Delicious, MacIntosh, or other tasty apple varieties for good results.

- 8 lbs apples
- 2 cups apple cider
- 2 cups vinegar
- 2¼ cups white sugar
- 2¼ cups packed brown sugar
- 2 tbsp ground cinnamon
- 1 tbsp ground cloves

**Yield:** About 8 to 9 pints

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

**Procedure:** Wash, remove stems, quarter and core fruit. Cook slowly in cider and vinegar until soft. Press fruit through a colander, food mill, or strainer. Cook fruit pulp with sugar and spices, stirring frequently. To test for doneness, remove a spoonful and hold it away from steam for 2 minutes. It is done if the butter remains mounded on the spoon. Another way to determine when the butter is cooked adequately is to spoon a small quantity onto a plate. When a rim of liquid does not separate around the edge of the butter, it is ready for canning. Fill hot into sterile half-pint or pint jars, leaving ¼-inch headspace. Quart jars need not be presterilized. For information about presterilizing jars see ["Sterilization of Empty Jars"](#). Adjust lids and process according to the recommendations in [Table 1](#).

<b>Table 1.</b> Recommended process time for <b>Apple Butter</b> in a boiling-water canner.				
		<b>Process Time at Altitudes of</b>		
<b>Style of Pack</b>	<b>Jar Size</b>	<b>0 - 1,000 ft</b>	<b>1,001 - 6,000 ft</b>	<b>Above 6,000 ft</b>
Hot	Half-pints or Pints	<b>5 min</b>	10	15
	Quarts	<b>10</b>	15	20

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This document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2009.

### WSU Clark County Master Food Preservers

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#### Food Preservation or Food Safety Questions?

Contact us via our Food Preservation & Safety Helpline  
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article Apples published on September 29, 2017.  
For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>