



Stovetop Cinnamon Apple Butter

Servings **3 cups**

Prep **15 min**

Cook **2 hr**

Ingredients

2 ½lbs. Apples

2 Tbsp. Lemon Juice

2 cups Light Brown Sugar

2 tsp. Cinnamon

½ cup Apple Juice or Apple Cider

2 tsp. Vanilla Extract

Directions

- 1** Peel, core, and slice apples. Add to 5-6 quart Dutch Oven or extra large saucepan. Toss apples with lemon juice to prevent browning. Sprinkle brown sugar and cinnamon over apples. Toss to coat well. Stir in apple juice (or apple cider) and vanilla.
- 2** Cook over medium heat until apples are tender. Use an immersion blender to puree apples. Alternately, transfer batches of apple mixture to a blender to process until smooth.
- 3** Reduce heat to low. Cook stirring occasionally for between 1 ½ and 2 hours. Apple butter is done when it is thick and jam like. It should hold its shape on a spoon and not slide off immediately. You can also test by creating a straight line through the mixture with a spatula. If the mixture holds its shape and does not immediately close the gap, it is done.
- 4** Add to clean storage containers. Cool to room temperature, cover and chill until ready to use.