

Canned Apple Butter (Deluxe Cooking Blender)

This recipe makes 32 oz of apple butter (4 half pints or 2 pints).

Stage 1:

- 2 pounds cored and wedged (not peeled)
- ¼ cup of water

Stage 2:

- ¼ cup white sugar
- ¾ cups brown sugar
- 1 tsp cinnamon
- ¼ tsp cloves
- ½ tsp allspice
- ¼ tsp nutmeg
- the seeds of 1 whole vanilla bean (or 1 tsp vanilla extract)

Stage 1: Add apples and water to your Deluxe Cooking Blender and set to the JAM setting. You may need to use your blender's tamper to move the apples down into the blades once or twice before they all catch. This stage could take up to 45 minutes. Stage 2 will start when your mixture reaches 210°F.

Stage 2: When your blender beeps at you and says ADD, carefully add your sugars and all your spices to the boiling mixture. Press the center button again to continue cooking. The blender will now continue to cook until 220° which will take about 20-30 minutes.

Canning supplies:

- Canning jars, sterilized
- Canning jar funnel
- washcloth with vinegar
- new lids, heated in boiling water
- canning rings
- water bath canner, with boiling water
- tongs
- towel

Can it: When the blender is done have your canning supplies ready to go. Place your funnel in your ideal sized jars and pour your mixture in leaving ¼ inch of headspace. Wipe the rims of the jars with your vinegar washcloth to remove any bacteria or apple butter that may have hit the rim. Put your heated new lids onto each jar and tighten the ring finger tight. Lower into the water bath canner and make sure there is at least 1 inch of water over the top. Put the lid on the canner and process the jars for 1 minutes for half pints and 15 minutes for full pints. After everything has cooled, check the seal by pushing down on the middle of the lid. If it doesn't give way, it's sealed. If the lid bows a little bit, put that in the fridge and use it within 3 weeks.