



APPLE BUTTER



**PRESERVING FRESH PRODUCE
MAKING THE MOST OF GREAT FOOD**



INGREDIENTS:

- 1 kg Cooking apples and some windfalls (after preparation)
- 500ml Apple Vinegar Cider
- 400-500g Sugar
- Half a tsp Ground Cloves
- Half a tsp Ground Cinnamon

PREPARATION

1. Cut away any damaged or bruised parts of the windfall apples. Rinse and roughly chop the apples into chunks. Place apples in a large saucepan with the cider and cook until soft and fluffy. Then remove from heat.
2. Push the apple mixture through a sieve into a bowl. Weight the puree. Add 400/450g sugar for each 1.75 pints of puree.
3. Then place puree in a clean saucepan and add the cloves and cinnamon.
4. Slowly bring to a the boil on a low heat and stir until the sugar has dissolved. Increase the heat for 10-15 mins stirring frequently until the mixture begins to thicken.
5. Remove from heat and put into sterilized jars (using funnel if you have one.) Wipe any spillages around the jar neck.
6. Seal immediately with the lid. Keep in the fridge once opened and use within 3-4 weeks

**TIP! USE AS A SPREAD ON HOT TOAST OR CRUMPETS
OR SPOON INTO PORRIDGE OR MUESLI OR A CHARCUTERIE BOARD
FOUND IN UK AUGUST - OCTOBER**