

# Apple Butter

## ingredients

4 apples (mixed variety) peeled and sliced

3/4 cup sugar

1 cup fresh apple juice

1/2 Tablespoon vanilla extract

1 Tablespoon fresh lemon juice

1 teaspoon lemon zest

1/2 Tablespoon cinnamon

1/2 teaspoon salt

dash of allspice

## directions

in a large saucepan combine apples and apple juice. bring to a boil over medium high heat. reduce to low and cook for 20 minutes. stir in lemon juice, zest, sugar, vanilla, and spices. return to a boil. reduce to low (don't put on lid or it won't thicken) and cook for 40 minutes or until thickened. let cool. store in airtight jar and refrigerate. serve as you would a jam or use as a topping to waffles, pancakes, ice-cream, or as a dip for apples.