



Recipe for Apple Butter

INGREDIENTS:

- 9 medium-sized sour apples
- 16 ounces of sliced sweet apples (like Gala, Golden Delicious or Rome apples)
- Sugar equal to half the weight of the apples
- Apple cider or water
- Spices to taste (cinnamon, nutmeg, cloves)



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DIRECTIONS:

- Pare, core and slice the sour apples; then add both the sour and sweet apples to a pot.
- Add cider (or water) until it comes nearly to the top of the apples and let cook, stirring occasionally with a wooden spoon. When the apples are soft and well broken up, add the sugar and spice to taste and stir constantly until of the consistency of marmalade.
- Cool the mixture and then treat yourself and a friend to an old-fashioned breakfast!

Print the recipe cards and cut out along the dotted lines. make sure to get a grown-up's permission before trying out these recipes!

