



Walnut Acres Foundation

PAUL'S ORIGINAL APPLE BUTTER

This recipe has been adapted for use by the home cook from the original Keene family recipe developed in 1946. That year they cooked their bumper apple crop in a large copper kettle over an open fire. We hope you enjoy recreating our recipe in your kitchen.

It will bring a historic taste to your breakfast table!

INGREDIENTS

5 lbs apples - Any mixture of sweet & tart apples will work, and the more local the more better! Great choices include Macoun, Red & Golden Delicious, Honeycrisp, Arkansas Black, Empire and York
10 cups apple cider
1 teaspoon ground cinnamon
1 teaspoon ground allspice (optional)
1 teaspoon vanilla extract

DIRECTIONS

Cut apples into chunks. No need to remove seeds or peel. Also, cooking with the peel increases the natural pectin which helps the apple butter set up.

Place cut apples in a heavy, large pot with 2 cups apple cider. Cover and cook over medium high heat for 30 minutes or until apples are soft and break down.

Grind apples in a hand food mill to make applesauce. Discard skins and seeds.

Return applesauce to the same large pot.

Add remaining 8 cups of cider and 1 teaspoon of ground cinnamon and allspice (if using).

Cook at a low simmer over medium low heat, uncovered, stirring frequently until reduced to 2-4 cups in about 2-3 hours. Stir more frequently once the mixture is reduced by half. When finished, your apple butter should be thick, glossy, and dark golden brown. It will thicken even more as it cools.

Stir in 1 teaspoon of vanilla extract.

Allow to cool and store in a tightly sealed container in the refrigerator for up to 10 days.

