

Selecting, Preparing, and Canning: Apple Butter ¹

United States Department of Agriculture, Extension Service²

Use Jonathan, Winesap, Stayman, Golden Delicious, MacIntosh, or other tasty apple varieties for good results.

8 lbs apples

2 cups cider

2 cups vinegar

2-1/4 cups white sugar

2-1/4 cups packed brown sugar

2 tbsp ground cinnamon

1 tbsp ground cloves

Yield: About 8 to 9 pints

Procedure: Wash, remove stems, quarter and core fruit. Cook slowly in cider and vinegar until soft. Press fruit through a colander, food mill, or strainer. Cook fruit pulp with sugar and spices, stirring frequently. To test for doneness, remove a spoonful and hold it away from steam for 2 minutes. It is done if the butter remains mounded on the spoon. Another way to determine when the butter is cooked

adequately is to spoon a small quantity onto a plate. When a rim of liquid does not separate around the edge of the butter, it is ready for canning. Fill hot into sterile half-pint or pint jars, leaving 1/4-inch headspace. Quart jars need not be presterilized. For information about presterilizing jars see "Jars and Lids," (FCS 8255). Adjust lids and process according to the recommendations in Table 1.

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Table 1.

Table 1. Recommended process time for Apple Butter in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15
	Quarts	10	15	20
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.				