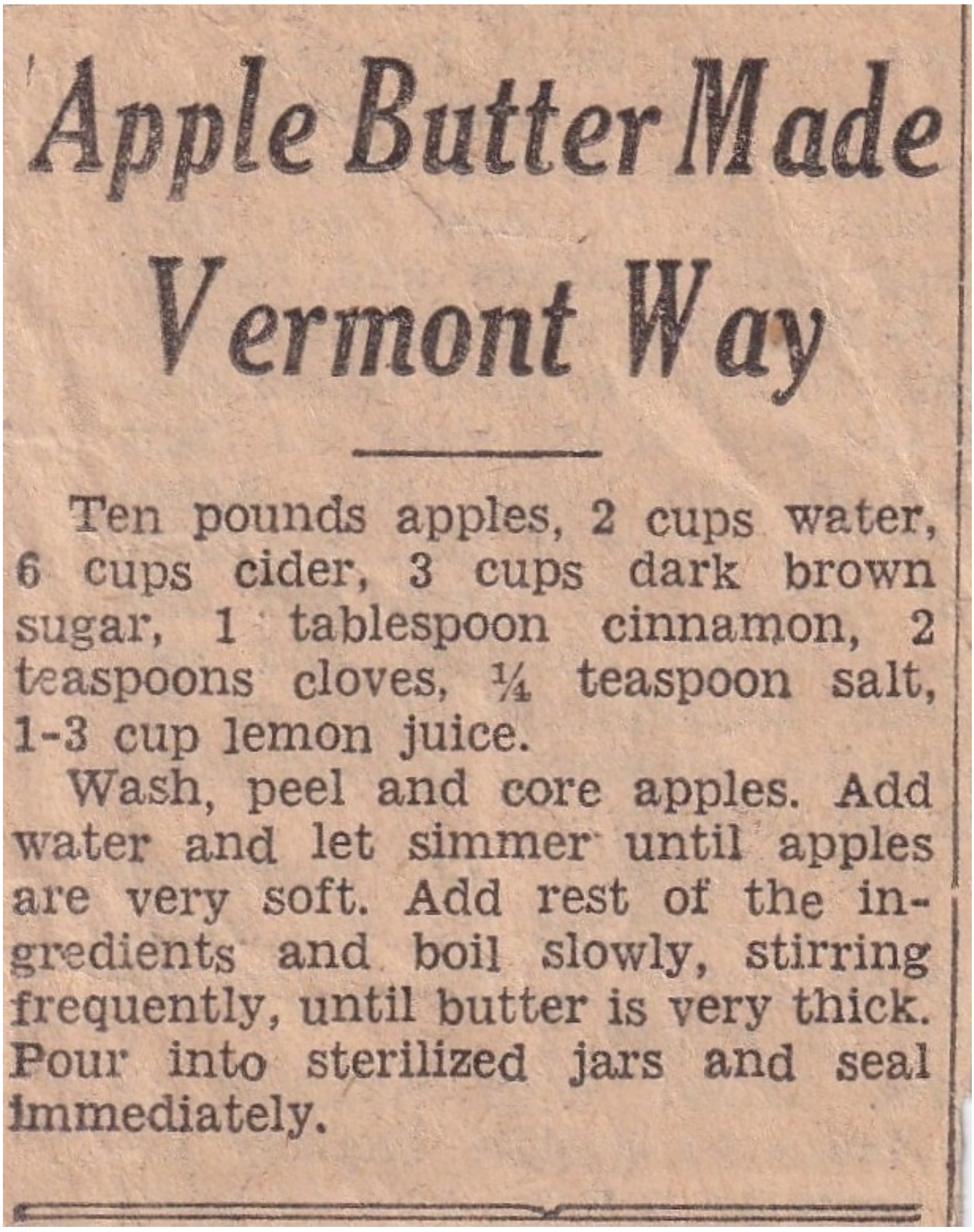
Apple Butter Made Vermont Way

Recipe Bio

This old newspaper clipping takes a wonderfully straightforward approach to apple butter: ten pounds of apples slowly cooked with cider, dark brown sugar, cinnamon and cloves until thick. The finished apple butter is poured into sterilized jars and sealed, making this a true big-batch preserving recipe with plenty of old-fashioned flavor.



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Ten pounds apples, 2 cups water, 6 cups cider, 3 cups dark brown sugar, 1 tablespoon cinnamon, 2 teaspoons cloves, ¼ teaspoon salt, 1-3 cup lemon juice.

Wash, peel and core apples. Add water and let simmer until apples are very soft. Add rest of the ingredients and boil slowly, stirring frequently, until butter is very thick. Pour into sterilized jars and seal immediately.

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