

Apple Butter from Juicing Pulp!



Ingredients:

- The pulp from steam juicing your apples. enough to fill your steamer as indicated in steam juicer directions.
- 1 cup white sugar
- 1 cup brown sugar
- 2 Tablespoons Lemon juice
- 2 Tablespoons Cinnamon
- 1/2 tsp. Cloves
- 1 tsp ginger



Directions:

- Put the pulp from juicing your apples into a large pot and mash them with an immersion blender. Or if you want super smooth butter, use your food processor.
- Add the sugar and begin to cook and stir to dissolve the sugar. Because apples have natural pectin, there is no need to add additional pectin, this apple butter will thicken very well on its own.
- Add in the spices and lemon juice. Adjust to spices to your taste. If the butter seems too thick, add a bit of apple juice back into it.
- Allow the mixture to boil for a minute before ladling into prepared jars.
- Wipe the jar rims and put on canning lids. Process in a hot water bath or steam canner for 10 minutes. 15 for quarts.