

*Rec  
Dud 1/2*

# BAKED APPLE BUTTER

FROM SONJA ARDUSER

APX 12 POUNDS OF APPLES FROM THE ORCHARD  
CUT APPLE MEAT FROM CORE, DO NOT PEEL,

COVER WITH WATER

COOK GENTLY TILL TENDER - SOMEWHAT FALLING APART

PUREE WITH A STICK BLENDER

ADD

TO EACH CUP OF PULP 1/2 CUP SUGAR

( I TRY TO USE LESS DEPENDING ON SWEETNESS)

1 1/2 TO 2 TSP ORANGE RIND

3 TSP CINNAMON

1 1/2 CUP CLOVES

1/2 TSP ALLSPICE

1/2 TSP GINGER

POUR GENTLY INTO A LARGE FOIL PAN ON A COOKIE SHEET MOST

*→ I USE A CROCK POT*

PLACE IN 300 DEGREE OVEN  
STIRRING EVERY 15 MINUTES TILL THICKEN

ADD REST OF PULP

CONTINUE WITH STIRRING

WHEN PUREE HAS REACH YOUR DESIRED THICKNESS

PUT INTO STERILE JARS'

STORE IN COOL DARK PLACE

*owned by*

RANDY & SONJA ARDUSER

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**YOU-PICK  
APPLES**

*Clark's*



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*Anchororage*