



Easy Homemade Apple Butter Recipe

The Best Smelling Day

My kitchen smells like a happy autumn day. It is the smell of apples and spice. It makes the whole house feel warm and cozy. I have my slow cooker going with apple butter.

This recipe is so easy. You just chop everything and let the slow cooker do the work. You get to enjoy the wonderful smell all day long. Doesn't that sound like a good plan?

A Little Story About Apples

My grandson once tried to make this. He used every apple in the fruit bowl.

That included one very red, very sour apple. We all puckered up when we tasted it!

I learned to stick with Granny Smith apples for this. They are tart and sweet. They hold their shape so well during the long cook. This matters because the right apple makes your butter perfect.

Your Slow Cooker is Your Friend

You just mix everything in the pot. Turn it on low and walk away. There is no need to watch it. You can go to school or play or read a book.

This long, slow cooking is the secret. It turns hard apples into something soft and sweet. It blends all the flavors together like magic. What is your favorite thing to do while something cooks?

The Big Stir

After twelve hours, you get to blend it. I use a hand blender right in the pot. It turns the chunky apples into a smooth, creamy sauce. I still laugh at the first time I did this. I got a little on my nose!

Fun fact: Apple butter doesn't actually have any butter in it! The name comes from its smooth, spreadable texture. It is just fruit and spice.

Why We Make Things From Scratch

Making food like this connects us. It connects us to the seasons and to our families. When you make it yourself, you know exactly what is in it. That is a good feeling.

This apple butter is a gift from your kitchen. You can put it on toast, yogurt, or oatmeal. Sharing it with someone you love is the best part. Who would you love

to share a jar with?

A Spoonful of Patience

The last few hours are important. The apple butter gets darker and thicker. You know it is done when it sticks to a spoon. It will not drip off easily.

This part teaches us to be patient. Good things take time. Rushing it would not give you the same deep, rich flavor. This matters in cooking, and in life too.

See also [Peach Daiquiri Summer Sip](#)



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Ingredients:

Ingredient	Amount	Notes
Granny Smith apples, peeled, cored, and chopped	5½ pounds	Peeling is optional
Light brown sugar	2 cups	Packed
Apple cider vinegar	¼ cup	
Water	1 tablespoon	
Ground cinnamon	2 teaspoons	
Allspice	1 teaspoon	
Kosher salt	1 teaspoon	



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My Cozy Apple Butter Adventure

Making apple butter feels like a warm hug. It fills your whole house with the best smell. I love how simple it is, just letting the slow cooker do its magic.

My grandson once tried to eat it straight from the spoon. His smile was so sticky and sweet. I still laugh at that memory every time I make a batch.

Step 1: Prep Your Apples

Get your slow cooker ready. Put all your chopped apples inside. Then add the brown sugar, vinegar, and all those lovely spices. Give it a really good stir with a big spoon. I like to imagine I'm mixing up a pot of autumn magic.

Step 2: The Long Cook

Now put the lid on. Let it cook on low for a whole 12 hours. You can go to sleep while it works! Waking up to that smell is just wonderful. (Hard-learned tip: Put a towel under the lid if it rattles. It saves your beauty sleep!).

Step 3: Make It Smooth

Time to make it smooth! Take the lid off carefully. Use a hand blender to puree everything. Go slow so you don't splash. Doesn't it look like shiny, spiced silk already?

Step 4: Strain for Perfection

For super-smooth butter, you can push it through a strainer. This catches any little stubborn bits. It's an extra step, but it feels so fancy. I only do this for very special gifts.

Step 5: Thicken and Test

Put the lid back on for another long cook. This makes it thick and rich. It's done when a spoonful sticks to the back of a spoon. What's your favorite thing to spread apple butter on? Share below!

Step 6: Jar and Store

Spoon your beautiful apple butter into clean jars. Let it cool completely before you put the lids on. You can keep some in the fridge or freeze some for later. Giving a jar to a friend is the best feeling.

Cook Time: 20-22 hours

Total Time: 20 hours 30 minutes

Yield: About 4 cups

Category: Condiment, Spread

Three Tasty Twists to Try

Once you know the basic recipe, you can play with it! I love adding little surprises. It makes each batch a new discovery.

Maple Dream

Swap half the brown sugar for real maple syrup. It gives it a deep, woody sweetness that is just dreamy.

See also [Hamburger Potato Casserole](#)

Spicy Kick

Add a tiny pinch of cayenne pepper with the other spices. It gives you a little warm surprise at the end.

Vanilla Swirl

Stir in a teaspoon of vanilla extract after the final cook. It makes the whole thing smell like a bakery.

Which one would you try first? Comment below!

Sharing Your Apple Butter

This apple butter is wonderful on so many things. My favorite is a warm biscuit with a little butter. It just melts right in.

Try it swirled into your morning oatmeal. Or spread it on a grilled pork chop. It adds a sweet and tangy flavor that is so good.

For a drink, a cold glass of milk is my top choice. It cuts the sweetness perfectly. For the grown-ups, a dry hard cider pairs beautifully. Which would you choose tonight?



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Storing Your Apple Butter for Cozy Mornings

Let's talk about keeping your apple butter safe. Spoon it into clean jars once it is completely cool. It will be happy in the fridge for about three weeks. For longer stays, the freezer is your best friend. It will keep for a whole year there.

I remember my first big batch. I gave little jars to all my neighbors. It felt so good to share the warmth. This is why batch cooking matters. It fills your home with good smells and your heart with joy. You can have a taste of autumn anytime.

When you want to use frozen apple butter, just let it thaw in the fridge. A gentle stir will bring it right back to life. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Apple Butter Hiccups

Is your apple butter too runny? Just cook it a bit longer with the lid off. The extra steam will escape. This helps it thicken up perfectly. I once added too much water. A little patience and more cooking time fixed it right up.

Worried it might be too sweet? You can always add a tiny splash of vinegar at the end. This balances the flavors beautifully. Getting the flavor right matters. It makes you feel like a confident kitchen wizard.

If you see darker bits on the edges, just stir them in. They are simply caramelized sugar. They add a lovely deep flavor. Which of these problems have you run into before?

Your Apple Butter Questions, Answered

Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free. All the ingredients are safe.

See also [Blueberry Cream Cheese Muffin Recipe](#)

Q: Can I make it ahead? A: Absolutely! It is a perfect make-ahead treat. The flavors get even better after a day or two.

Q: What if I don't have allspice? A: Use a pinch more cinnamon and a pinch of nutmeg instead. It will still be delicious.

Q: Can I make a smaller batch? A: Of course! Just use half of all the ingredients. Your cooking time will be about the same.

Q: Is peeling the apples necessary? A: No, it is optional. The blender will make it smooth. *Fun fact: The peels have lots of good fiber!* Which tip will you try first?

Share Your Kitchen Creations

I hope you love making this apple butter. It always makes my kitchen feel like a happy place. I would be so thrilled to see your results. Your jar of homemade goodness is something to be proud of.

Have you tried this recipe? Tag us on Pinterest! I love seeing your photos. It feels like we are cooking together, even miles apart. Thank you for spending this time with me in my kitchen.

Happy cooking! —Elowen Thorn.

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Easy Homemade Apple Butter Recipe

Author: Elowen Thorn

Cooking Method: [Slow Cooker](#)

Cuisine: [American](#)



Courses: [Condiment](#)

Difficulty: **Beginner**

Prep time: **20 minutes**

Cook time: **20 minutes**

Rest time:

Total time: **20 minutes**



Servings: **4 servings**

Calories:**45 kcal**

Best Season:**Summer**

Description

This easy homemade apple butter is slow-cooked to perfection, resulting in a

rich, spiced spread that's perfect on toast, biscuits, or pancakes.

Ingredients

- 5½ pounds Granny Smith apples, peeled (optional), cored, and chopped
- 2 cups light brown sugar, packed
- ¼ cup apple cider vinegar
- 1 tablespoon water
- 2 teaspoons ground cinnamon
- 1 teaspoon allspice
- 1 teaspoon kosher salt

Instructions

1. Place the chopped apples into a slow cooker.
2. Add the brown sugar, apple cider vinegar, water, cinnamon, allspice, and salt. Mix well.
3. Cover and cook on low for 12 hours.
4. After 12 hours, uncover and use an immersion blender to puree the mixture until smooth.
5. Optional: Pass the apple butter through a fine wire-mesh strainer to catch any remaining larger pieces. This is an optional step but will ensure a smooth and creamy consistency. Discard any of the thicker pulp.
6. Cover and cook on low for another 8-10 hours. The apple butter is done when it is dark brown, thicker than apple sauce, and sticks to the back of a spoon.
7. Spoon mixture into sealed containers to store in the refrigerator or freezer.

Notes

For a smoother texture, peeling the apples is recommended. The apple butter will keep in the refrigerator for up to 3 weeks or in the freezer for up to a year.

Keywords: Apple Butter, Slow Cooker, Homemade, Condiment