



Apple Butter

Sarah's skill: Easy

Ingredients

750g Peeled, cored and diced cooking apples
25g Demerara sugar
25g Light brown sugar
1 tsp Ground cinnamon

Method

- Prepare the apples by peeling, coring and then dice.
- Place the prepared apples into a slow cooker and add the sugars and cinnamon and mix.
- Put the slow cooker on its lowest setting and put the lid on.
- Every hour give it a big stir so it doesn't catch on the bottom.
- After about 4 hours it should be thick, smooth and much darker in colour.
- Turn off the slow cooker and leave to cool.
- Put the cooled mixture in the fridge and it will keep for up to 2 weeks or it can be frozen.