Apple Butter

Patti Lovejoy

Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

Yield: 5 pints

6 pounds (24 to 36 medium) apples
2 quarts water
1 quart sweet cider
3 cups sugar
ground cinnamon (to taste)
ground clove (to taste)

Wash the apples and cut into small pieces, leaving the skins and the cores. In a large pot, add the water and boil the apples until they are soft (about 30 minutes).

Put the apple contents through a food mill or rub through a sieve.

Boil down the cider to one-half its volume. Add the hot apple pulp, sugar, cinnamon and cloves to taste. Cook until thick enough to spread without running. Stir occasionally to prevent sticking or scorching.

Ladle into hot sterilized canning jars, leaving 1/4-inch headroom. Seal

Process in a boiling water bath for 5 minutes.

Per Serving (excluding unknown items): 2811 Calories; 3g Fat (0.9% calories from fat); 2g Protein; 726g Carbohydrate; 22g Dietary Fiber; 0mg Cholesterol; 63mg Sodium. Exchanges: 8 1/2 Fruit; 40 Other Carbohydrates.

Sauces and Condiments

Dar Canrina Mutritional Analysis

| Calories (kcal): | 2811 | Vitamin B6 (mg): | .4mg |
|--------------------------------|-------|---------------------|-------|
| % Calories from Fat: | 0.9% | Vitamin B12 (mcg): | 0mcg |
| % Calories from Carbohydrates: | 98.9% | Thiamin B1 (mg): | .1mg |
| % Calories from Protein: | 0.2% | Riboflavin B2 (mg): | .1mg |
| Total Fat (g): | 3g | Folacin (mcg): | 23mcg |
| Saturated Fat (q): | trace | Niacin (mg): | 1mg |
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| Monounsaturated Fat (g): Polyunsaturated Fat (g): | trace | Caffeine (mg): | 0mg |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|-----------------------------------------------------------------------------------------------------|--------------------------------------|
| | 1g | Alcohol (kcal): | 0 |
| Cholesterol (mg): Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.): | 0mg 726g 22g 2g 63mg 964mg 102mg 2mg 1mg 47mg 439IU 44RE | Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates: | 0 0 0 8 1/2 0 0 40 |

Nutrition Facts

| Amount Per Serving | | | | |
|---------------------------------|-----------------------|--|--|--|
| Calories 2811 | Calories from Fat: 25 | | | |
| | % Daily Values* | | | |
| Total Fat 3g | 5% | | | |
| Saturated Fat trace | 2% | | | |
| Cholesterol 0mg | 0% | | | |
| Sodium 63mg | 3% | | | |
| Total Carbohydrates 726g | 242% | | | |
| Dietary Fiber 22g | 89% | | | |
| Protein 2g | | | | |
| Vitamin A | 9% | | | |
| Vitamin C | 79% | | | |
| Calcium | 10% | | | |
| Iron | 11% | | | |

^{*} Percent Daily Values are based on a 2000 calorie diet.