

# Apple Butter

## Notes

4 cups..... Granny smith apple (5-6 medium)  
¾ cup..... Dark brown sugar  
2 tbsp..... Balsamic vinegar  
¼ cup..... Butter  
1 tbsp..... Cinnamon  
¼ tsp..... Cloves ground  
1½ tsp..... Vanilla  
½ tsp..... Salt

1. Peel, core and chop apples.
2. Combine apples, sugar, vinegar, 2 tbsp of butter, cinnamon, salt, and cloves in the slow cooker.
3. Cover and cook low 8 hours.
4. Stir in remaining 2 tbsps of butter and the vanilla.
5. Cool completely.