

# Slow Cooker Blueberry Apple Butter

Servings: **48**

Prep Time: **25 min**

Cook Time: **8 hours**



## INGREDIENTS

- 7 cups sliced, peeled, cored apples (about 6 apples)
- 2 cups frozen blueberries
- 1 cup packed brown sugar
- 3 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground cloves

## INSTRUCTIONS

- 1 In a slow cooker, combine apples, blueberries, brown sugar, lemon juice, vanilla, cinnamon, nutmeg, allspice, and cloves. Cook on Low for 7 to 8 hours or until thickened and apples are tender.
- 2 Let cool completely. Transfer to blender; purée until smooth.

## Notes

- MacIntosh, Braeburn, Cortland, and Fuji apples all work well in this recipe.

