



## Preserve Today, Relish Tomorrow

### UCCE Master Food Preservers of El Dorado County

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## Easy Cranapple Butter



- 6 lbs. apples (about 24 medium)
- 2 quarts cranberry juice cocktail
- 4 cups sugar
- 2 tsp. cinnamon
- ½ tsp. nutmeg

Yield: about 6 pints

Wash apples. Core, peel, and quarter apples.

Combine apples and cranberry juice cocktail in a large saucepot. Simmer until apples are soft. Puree using a food processor or food mill, being careful not to liquefy.

Combine apple pulp, sugar, and spices in a large saucepot. Cook until thick enough to round up on a spoon. As mixture thickens, stir frequently to prevent sticking and burning.

Ladle into hot jars one at a time, leaving ¼ - inch head space. Remove air bubbles and adjust headspace, if necessary, by adding more hot cranapple butter. Wipe jar rim with a clean, damp cloth. Attach lid. Screw down band until resistance is met, then increase to fingertip-tight. Place jar in canner. Continue to fill remaining jars one at a time.

Process pint jars in a boiling water bath or atmospheric steam canner for:  
0-6000ft. = 10 minutes, above 6000 ft. = 15 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

*Source: Ball Blue Book Guide To Preserving*

**Variation:**

Bump up the taste and texture of this butter by using 1 pound of fresh cranberries, 5 pounds of apples, in addition to the cranberry juice cocktail. Refer to the recipe above and follow the directions for cooking and processing

**Tip:** *Fruit butters often have a lot of air bubbles that are noticeable once canned. This is common and not a safety issue. Food mills produce a nicer, thicker texture than food processors and do not introduce as much air into the butter as a food processor.*



Get Ready, Get Canning!

# Lay It All Out

**Avoid running around to find this or that by organizing the supplies you need before you start canning. It makes the process much easier!**

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