

# SPICED APPLE BUTTER



Prep Time: 5 Minutes  
Total Time: 25 Minutes  
Makes 1 Cup

## Ingredients:

- 1 cups [Sugar Free Applesauce](#) (see notes)
- 1/4 cup Light Brown Sugar, lightly packed
- ¼ tsp Salt
- 1/2 tsp Ground Cinnamon
- 1/4 tsp Ground Nutmeg
- 1/8 tsp Ground Allspice
- 1/8 tsp Ground Ginger
  - Or 1 tsp Pumpkin Pie Spice

Optional:

- ½ - 1 Tbsp Maple Syrup
- 1 ½ tsp Lemon Juice

## Instructions:

1. **MIX:** Place a medium sized saucepan onto the stove, and turn it on to medium heat. Pour in the applesauce, brown sugar, salt, and spices, and stir to combine.
2. **SIMMER:** Bring the mixture up to a simmer and turn the heat to medium-low. Continue to simmer for another 5-10 minutes, or until the mixture has thickened and the bubbles have slowed (if your applesauce was watery to start with, this may take longer). Taste the mixture (careful, it'll be hot), and adjust to your liking with the lemon juice or maple syrup. If adding additional liquids, let simmer for another 2-3 minutes to thicken again.
3. **ENJOY:** Take the mixture off the stove, and allow to cool slightly before transferring to a jar for storage. The apple butter is ready to go, so spread it on toast, pancakes, or whatever other vessel you can think of! Store it in the fridge for up to 2 weeks, or [can it for a longer shelf life](#).

## Notes:

- **Homemade Applesauce** – Making your own applesauce is a great way to use fresh seasonal fall produce, not to mention it's so easy! Check out our recipe for [Homemade Sugar Free Applesauce](#), and you'll never go back to store bought again.
- **Can it for later** – Canning your own applesauce or apple butter is a great way to make these fall favorites last all year! Check out our recipe for how to can your own applesauce, jams, jellies, and more.
- **Make a Double Batch** — If you've got tons of applesauce left over from your homemade batch, consider making a double or even triple batch apple butter. It can be canned for later, and makes a delicious gift for friends and family during the holidays. Not to mention, it's so delicious that you'll definitely be wanting more!