

COOKING UP THE MAGIC

APPLE BUTTER

From the Disney Recipe Vault

INGREDIENTS MAKES 1 PINT

6 CUPS Fuji apples, peeled and cut into 1/2-inch cubes

1 CUP apple juice

1/4 CUP brown sugar

1/4 TEASPOON salt

1/2 TEASPOON lemon juice

1/2 TEASPOON ice wine vinegar or balsamic vinegar

1/2 TEASPOON ground cinnamon

1/4 TEASPOON ground cloves

1/4 vanilla bean

DIRECTIONS

1. Place apples, juice, brown sugar, and salt in a large saucepan. Bring to simmer over medium heat. Cover and reduce heat to low. Continue simmering for 20 minutes, until apples are soft. Remove from heat.
2. Stir in lemon juice, vinegar, and cloves. Split vanilla bean in half, lengthwise and scrape out seeds with a knife. Add seeds to pan.
3. Puree with a stick blender until smooth.
4. Return saucepan to stove and simmer over low heat, stirring every 5 minutes, for 30 minutes, until a deep amber color forms and apple butter reaches desired thickness.
5. Strain through a fine mesh sieve to remove any excess liquid.
6. Store in refrigerator for up to 7 days.



This recipe is made without animal meat, dairy, eggs, or honey.



Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.