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Slow-Cooker Pear and Apple Butter

Recipe courtesy: Yahoo/Shine

Ingredients:

5 Gala apples (2.5 lbs)

5 Bartlett or Anjou pears (2.5)

½ tsp of salt

1 cinnamon stick

A cup packed of brown sugar



Preparation:

Peel, remove the seeds and quarter the apples and pears.

Processes in a food processor until the fruits are pureed.

Transfer to a crock pot.

Add salt, brown sugar, cinnamon stick, and mix well.

Cook in medium high heat for four hours.

Take out cinnamon stick out of the pot, and using an immersion blender, puree the mixture until it reaches a soft consistency.

Return cinnamon stick into the crock pot. Cook another four hours, uncovered.

Let it cool completely. Transfer to jars.

Store in refrigerator.