Stovetop Apple Butter

**Ingredients**
2 pounds of apples, peeled, cored and chopped (Approximately 6 medium apples)
1 Tbsp of ground cinnamon
1/2 tsp of ginger powder
1/4 tsp of cloves
2 Tbsp of lemon juice
1/2 cup of water

**Directions**
1. Place pot on the stovetop over high heat. Add the apples, cinnamon, ginger, cloves, lemon juice, and water to a large pot.
2. Stir to evenly distribute the spices.
3. Bring to a boil and then simmer, cover and cook on medium heat for 30 to 35 minutes.
4. Use a wooden spoon or potato masher to mash the apples.
5. Remove the lid and continue cooking for an additional 15 minutes, stirring every 5 minutes.
6. Puree the apple butter using a high-powered blender, or food processor.
7. When cool, pour the apple butter into jars and refrigerate for up to 2 weeks. Freeze for up to a month.

**Yield:** 2 cups  
**Prep time:** 15 minutes  
**Cook time:** 45 minutes  
**Total time:** 60 minutes