



Apple Cardamom Butter



Chef Hugh Acheson shares his recipe for rich and creamy Apple Cardamom Butter from his cookbook, *The Chef and the Slow Cooker*. Feel free to double the recipe and give it as gifts. As Hugh mentions in the book, “No one ever turns down the gift of apple butter.” It’s excellent on scones, served with pork, or even added as a topping on desserts.

Apple Cardamom Butter

Makes 1 quart

Ingredients

5 pounds crisp red apples, such as Fuji or Gala, cored, peeled, and thinly sliced
3 cups packed light brown sugar
1/4 cup (1/2 stick) unsalted butter

1 teaspoon ground black cardamom
2 tablespoons American whiskey, such as Jack Daniel's

Directions

1. Preheat a 4-quart slow cooker on the low setting for at least 20 minutes.
2. In a large bowl, toss the apples with brown sugar to coat. Set aside.
3. In the slow cooker, melt the butter. Stir in the cardamom and whiskey. Add the apples, stirring to coat. Cover and cook until a thick spread forms, about 18 to 24 hours.
4. Using a slotted spoon, transfer the apples, draining any excess liquid, to a blender or food processor. Puree until smooth. Let cool and store in clean jars in the refrigerator for a couple of weeks or fully process in sterilized jars according to manufacturer's instructions up to 1 year.

Get more delicious recipes at PicklerandBen.com!

www.picklerandben.com/recipes

Follow us on Instagram!

[@PicklerAndBenFood](https://www.instagram.com/PicklerAndBenFood)