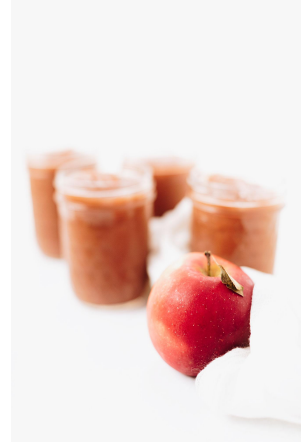


Get all the fall feels with this homemade Instant Pot Apple Butter Recipe!

Cook Time: 1.5-2 hrs | Prep Time: 10 min | Serving: 4 pints apple butter

Ingredients

- 4.5 - 5 lb apples, cored and diced (not peeled!)
- 1 Tbsp apple pie seasoning
- 1-2 tsp ground cinnamon
- ¼ cup pure maple syrup (depending on sweetness level)
- Juice of 1 lemon
- 1 tsp vanilla extract
- ½ cup filtered water



Directions

1. In a large bowl, place sliced and cored apples, seasonings, sweetener, lemon juice, vanilla extract and water and stir until well combined.
2. Transfer to your Instant Pot and secure the lid, seal the valve. Cook for 20 minutes on high pressure, then allow a full natural release. Remove the lid.
3. Using an immersion blender (or transfer batches in a regular blender), blend the contents until smooth. Taste test for desired sweetness/tart level. (i.e. want more tartness, add 1 tsp increments lemon juice, sweetness - 1 Tbsp increments of sweetener, spice - 1 tsp increments seasonings). Add the contents back into Instant Pot and press Saute. Allow to cook for 30-60 minutes while stirring frequently until the apple butter has thickened and darkened to desired consistency.
4. Press Cancel on the Instant Pot, then allow the apple butter to cool completely before transferring to large mason jars. Store in the refrigerator for up to 3 weeks. Freeze for up to 6 months. (Make sure you sharpie today's date on the jar!)