

# A Recipe From *tikkido*

## Instant Pot Apple Butter

<https://tikkido.com/blog/instant-pot-apple-butter-recipe>

### Apple Butter Ingredients:

- 6 pounds of apples, cored, but not peeled
- 1/2 to 1 cup water
- 1 1/2 cups brown sugar
- 1 tablespoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1/2 teaspoon nutmeg

### Instructions:

1. Core but don't peel apples. Place apple chunks in Instant Pot.
2. Add sugar, spices, and 1/2 cup to 1 cup of water. (Some pressure cookers need more water than others, some apples are juicer than others. Start with 1/2 a cup, and if you get an error, add an extra half cup and stir and try again.)
3. Cook on manual/high for 90 minutes with the vent set to the closed position.
4. Remove peels and puree the cooked apples using a food mill with the finest setting disk.
5. Put the pureed apple mixture back in the Instant Pot, set the lid on the pot slightly askew/open, and cook for three hours on the slow cooker setting, stirring occasionally. The apple butter will darken, thicken, and reduce volume by about half.

