

Easy Homemade Apple Butter



- 1 (23.5 ounce) jar unsweetened applesauce
- 2 cups packed brown sugar
- 2 tablespoons apple cider vinegar
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves, or 5 to 6 whole cloves, ground

In a large bowl, combine all ingredients. Mix well. Pour into an 8 inch square baking dish.

Bake uncovered at 350 degrees for 30 minutes, or until thickened. Chill 8 hours, or overnight. Serve chilled. Store in an air tight container.

Cook's Note: Use a non-metallic baking dish.